

# Cabernet Doc Friuli Colli Orientali



<b>Type of wine:</b>	Dry red
<b>Grape varieties:</b>	50% Cabernet Franc and 50% Cabernet Sauvignon
<b>Training system:</b>	Double-arched cane and Guyot
<b>Harvest:</b>	Grapes are harvested by hand in the first half of October.
<b>Vinification:</b>	After harvesting the grapes are crushed and the resulting must is left to macerate and ferment with skin contact. During this phase, the must is frequently pumped over to favour the passage of colour and noble tannins from the skins to the must in fermentation. After the wine is drawn off the lees, alcoholic fermentation takes place in stainless steel vats. Once fermentation is complete, a long series of battonage takes place. The wine is left to ripen for 6 months on the lees.
<b>Acidity:</b>	5.0 g/l
<b>Alcohol:</b>	12.5 % volume
<b>Colour:</b>	Bright and intense ruby red.
<b>Nose-palate symmetry notes:</b>	It has an intense and elegant aroma. The flavour is grassy and full-bodied. If aged it becomes enriched with spicy notes.
<b>Serving Temperature:</b>	Best served at a temperature of 16 - 18 °C.
<b>Food and wine pairing:</b>	It is perfect served with red meats, game and well-ripened cheeses.