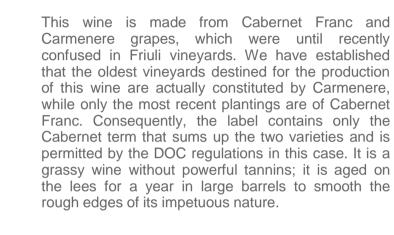


"CABERNET"

DOC Friuli Isonzo



IN THE VINEYARDS

Vine density: vines per hectare:5700 **Training system:** Guyot **Clones featured:** 30% Carmenere R9 characterized by a grass flavor – 70% clones of French origin, with sweet tannins **Yield per vine:** approx. 1–1,5 Kg

IN THE WINERY

Wine processing: red Maceration: destemmed grapes for 15 days Wine processing: at a controlled temperature of 26°C with cultured yeasts Ageing and storage: in 2,500-litre oak barrels for 2 years on the lees Malolactic: Wine processing completed

PAIRINGS

I recommend drinking this wine young. In Friuli it is served in taverns with salami and cheese.

