



# CABERNET FRANC

## VENEZIA GIULIA

INDICAZIONE GEOGRAFICA PROTETTA

### CABERNET FRANC 100%

It is a red wine with an intense ruby colour, wild and typical because of its herbaceous taste when young, aristocratic, full, of great body and personality. In time its juvenile herbaceous feature fades and it refines becoming elegant and generous.

The vineyard is situated in the county of San Quirino (PN), in the small locality of San Foca, near the Cellina torrent, in the area named "alti magredi" at an altitude of 180 meters sea level.

Grapes are vinified in thermo-regulated stainless steel tanks, in which both alcoholic and malolactic fermentation take place.

Maceration has a duration of 7/10 days. Refinement is completed with 6 months in tank and at least 6 months in the bottle.

SOIL: gravel and stones

ALCOHOLIC GRADATION: 13% VOL

DURABILITY: 3/5 years

SERVE: 16/18 degrees

BOTTLES PRODUCED: 6.500pcs in the size 0,750 Liters

SUGGESTED ACCOMPANIMENT:

roasted white and red meat, venison and game



QUINTA DELLA LUNA

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