



Cabernet Sauvignon



APPELLATION

Friuli Aquileia, DOC
Superiore



AREA

Cervignano del Friuli



GRAPES

Cabernet Sauvignon



ALCOHOL LEVEL

13% vol.



BOTTLE SIZE

750 ml

VINIFICATION AND AGEING

The grapes are fermented in traditional vertical vinification tanks, in which the wine macerates on the skins for 12 days. After the alcoholic and malolactic fermentations have taken place, the wine is aged for 6 months in Slavonian oak barrels in order to give it greater harmony and complexity.

COLOUR

Limpid and bright ruby-red color of an attractive intensity.

BOUQUET

Characteristically intense aroma distinguished by an elegant scent of plum, cherries and tenuous perfumes of wild berries.

FLAVOUR

Dry, full, lightly tannic in the wine's youth, then becoming softer or almost velvety, properly balanced and extremely enticing.

SERVING TEMPERATURE

Best if served at 16°-18°C (61°-64°F).

FOOD MATCHES

The wine combines well with the hearty flavours of country cooking and it is the ideal companion of every type of roast, grilled red meat, game and aged cheeses, whether crumbly types like Grana or milky versions like Vezzena.