

# Classic Reds

VALERIO MARINIG PREPOTTO



## CABERNET FRANC

**GRAPE VARIETY** Cabernet Franc

**D.O.C.** Friuli Colli Orientali

**VINEYARD DENSITY** 4000 vines /ha

**ALTITUDE** 100 m.a.s.l.

**CULTIVATION METHOD** Cappuccina

**TYPE OF SOIL** Permanent grassing

**HARVEST** By hand

**VINIFICATION** De-stemming crushing, maceration and fermentation with selected yeasts in contact with the peels for about 10 days at a controlled temperature with progressive separation of the seeds, soft pressing

**AGING** In steel tanks for 10 months with periodic *bâtonnages*

**ALCOHOL** 13%-13,5% by vol. depending on the vintage

**SERVING TEMPERATURE** 16 °C

**CHARACTERISTICS AND PAIRINGS** With a beautiful ruby red colour tending to purplish, our Cabernet Franc has a full, fresh and pleasant flavour. The mouthfeel reveals herbaceous aromas of liquorice, moss, and wild berries. It is a wine that goes well with tasty dishes, grilled meat, roasts

**CATEGORY** CLASSIC WINES

**TYPE** DRY RED