



**Denomination**  
**CABERNET SAUVIGNON DOC FRIULI GRAVE**

**Vineyard Location**  
The vineyard is situated  
in the Municipality of Fiume Veneto.

**Grape**  
100% Cabernet Sauvignon

**Soil type and vineyard**  
Clayey - silty soil. There are 7800 vines per hectare,  
and its training system is monolateral Guyot.

**Vinification**  
The grapes are harvested during the first week  
of October, and left to ferment in stainless steel  
tanks for about two weeks. The wine is frequently  
pumped down the cap and then undergoes  
several délestages, made in order to remove  
from the skins colourings and harsh tannins.  
After this passage, having the wine reached its  
ideal alcohol content, the wine is drawn off the  
pomace, and left to ferment into stainless steel  
vats where it starts cleaning thanks to a natural  
static decantation.

The microbiological balance is then reached, and  
the only thing we have to do is to carefully draw  
off the lees in order to obtain a clear wine.  
Cabernet Sauvignon is bottled late in the summer  
following the harvesting, with a further refining in  
glass for a month.

**Sensory characteristics**  
Intense garnet-red colour. The aroma is intense,  
with typical wild berries and balsamic notes.  
The palate is elegant, intense, smooth and with a  
great character, recalling the nose.

Serving suggestions: it is an outstanding match  
for grilled meat and mature cheese.  
Serving temperature: 18-20 °C, in balloon glasses.

