

GRILLOLE

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C A B E R N E T F R A N C

DOC FRIULI COLLI ORIENTALI

GRAPES: 100% Cabernet Franc

YEAR OF PLANTING: 1976 - 1996

VINEYARD: grassy – not irrigated, cultivation systme Guyot.

VINIFICATION: : The meticulous manual selection of the grapes follows de-stemming and fermentation for about 18 days at a controlled temperature of 26/27 ° C, with frequent pumping over

RIPENING: in steel for 16 months

TASTING NOTES :

Cabernet Franc has a ruby red color tending to purple; It has an intense, complex smell, which contains licorice, musk, freshly cut grass, berries, and a fresh, with a full-bodied, pleasant and velv

taste.

PAIRING: Excellent with main courses of both red and white meat, aged cheeses and grilled vegetables.

HISTORY: French grape native of the Gironda area, arrived in Italy and Friuli, where it's currently well widespread, in the early decades of 1800. Produces grapes that are vinified alone or assembled with Cabernet Sauvignon or Merlot. Among the varieties of black berry is the second most widespread in the region.



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