

Cabernet Franc

2019

Denomination: DOP Friuli

Location: Friuli Venezia Giulia, province of Pordenone

Grapes: 100% Cabernet Franc

Territory

Area of Production: Villaraccolta Vineyard, Pasiano di Pordenone

Altitude: 7-9 m a.s.l.

Exposure: North-South

Soil: Sandy-clay with seashells

Training System: Guyot

Density: 4600 vines/ha

Defense: Conventional

Technical Data

Harvest: Mechanical harvesting, between September and October.

Vinification: Selection of the grapes and careful control during the pressing of skin. Fermentation is carried on in stainless steel tanks with pumping over wine operation and *delestage* at 28°C for 14 days.

Ageing: In stainless steel tank

Alcohol: 13,5% vol

Total Acidity: 5,9 g/L

Tasting Notes

Colour: Intense ruby red.

Flavours: Intense smell of red fruits mixed with the typical herbaceous scent.

Taste: Fresh, medium-bodied, lightly astringent with a characteristic balsamic after-taste.

Pairing: Cured meats, medium-seasoned cheeses, Italian meat *lasagna*, grilled white and red meat.

Temperature of Service: 16-20°C

Bottle Format: 0,75 L

Vintage Characteristics

In 2019, the rainy spring was followed by a hot and sunny summer, which postponed grape ripening as well as harvest time, in mid september.



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