

CABERNET FRANC

ISONZO DEL FRIULI DOC



VINEYARD & PRODUCTION INFO

Vineyard size: 9 ha
Soil composition: mostly gravel
Training method: Guyot
Elevation: 174 ft a.s.l.
Vines/ha: 5,400 vines/ha
Exposure: North-South/East-West
Vines age: 20 years
Harvest time: end of September, beginning of October
First vintage: 1980
Production: 20,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Cabernet Franc
Fermentation
Container: stainless steel tanks and a little part in tonneaux
Length: 10 days
Temperature: 77 °F
Maceration
Length: 15 days
Aging
Container: 50-100 hl stainless steel tanks
Length: 8 months (5 months sur lie)
In bottle: 3 months



TECHNICAL DATA

Alcohol: 13.5%
Residual sugar: 1.8 g/l
Acidity: 4.6 g/l
Dry extract: 27.9 g/l



FOOD PAIRINGS

Ideal with spicy foods, especially meat dishes. Perfect with venison and a grilled burger.



TASTING NOTE

Deep ruby-red color.
Typical notes of herbs, black raspberry, and tobacco leaf.
On the palate, it is full-bodied, fresh, linear, and well-balanced, with a long, pleasant, peppery finish.

PRODUCER PROFILE

Estate owned by: Luisa family
Winemaker: Michele Luisa
Total land under vine: 110 ha
Winery production: 370,000 bottles
Region: Friuli Venezia Giulia (Italy)

