



Friuli D.O.C.

CABERNET FRANC



PRODUCT GROUP *Classic Wines*

PROVENANCE Precenicco vineyards (Udine)

SOIL TYPE Clayey

GRAPE VARIETY 100% Cabernet Franc

TRAINING SYSTEM Sylvoz 3700 vines per hectare

VINIFICATION 6-7 days temperature-controlled (27-28 °C)
traditional maceration

MATURATION Bottle maturation

ALCOHOL CONTENT 12,5% by vol.

TYPICAL CHARACTERISTICS This is a wine with a strong character that stands out for its inimitable herbaceous tones, especially when very young. Aggressive in youth, in time, it becomes aristocratic and complete

PAIRINGS Full-bodied and virile, it goes well with game (venison, hare, wild boar), pork, grilled red meats

SERVING TEMPERATURE Serve at 18-20 °C

EAN CODE 8032869490038

TYPE OF PACKAGING Six-bottle carton

PACKAGING EAN CODE 8032869491394

Baccichetto Vittorino, Paolo & Alessandro Società agricola semplice

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