

cadibon

CABERNET FRANC

DENOMINAZIONE DI ORIGINE PROTETTA

FRIULI COLLI ORIENTALI



Tipology: Red dry

Variety: Cabernet 100%

Production area: Friuli Colli Orientali

Town: Corno di Rosazzo (UD)

Implant in: 2000

Implant density: 4500 stump for hectare

Production for hectare: 8 tons /ha

Planting density: 2.5 x 0.90 m

Growing system: Guyot

Soil typology: flaked clay

Vintage: October

Grape-harvest: manual

Vinification: HARVESTED GRAPES ARE SWIFTLY BROUGHT TO THE CELLAR AND HAND-CHOSEN, FOLLOWED BY CRUSHING AND DESTEMMING IN STAINLESS-STEEL TANKS. MACERATION DURING ABOUT TEN DAYS WITH DAILY REMOUNTS AND DELESTAGES. MALOLACTIC FERMENTATION TAKES PLACE AT 25-35°. WINE AGES FOR TEN MONTHS IN STAINLESS-STEEL TANKS WITH TEMPERATURE CONTROL AND IS FINED IN-BOTTLE FOR ABOUT SIXTY DAYS.

Wine tasting: A RED WINE WITH VIOLACIOUS HUES. INTENSE, SLIGHTLY GRASSY AROMAS. A BLOND FLAVOUR FULL OF CHARACTER. PERFECT WITH MEAT.

SERVING TEMPERATURE: 18-20°C

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