



# CABERNET FRANC COLLIO DOC

**APPELLATION**  
Collio DOC

**PRODUCTION AREA**  
Russiz Superiore, in the municipality of Capriva del Friuli in the Collio Doc.

**GRAPE VARIETY**  
Cabernet Franc

**TYPE OF SOIL**  
The Collio's hilly terrain, formed during the Eocene period, consists of layers of sandstone and loam rock (limestone and clay) that were once part of the ocean floor. The resulting soil is impermeable, so rainwater flows off its surface, producing little erosion and preventing stagnant water.

**VINE TRAINING SYSTEM**  
Spurred cordon

**HARVEST**  
All hand picked

**VINIFICATION**  
After the grapes are harvested and separated from the stems, they are placed in tanks equipped for red wine vinification. Alcoholic fermentation is immediately initiated. The period of contact between skins and liquid is, on average, 10-15 days, depending on the vintage and the extraction process. Afterwards, the wine is left to mature for twelve months in oak barrels, where it also undergoes malolactic fermentation, and for about six months in the bottle.

**CHARACTERISTICS**  
Deep ruby-red color. The nose is complex and fruity, with fruity and vegetal hints. Pronounced hints of red berry fruit - as black cherry, blackberry and blackcurrant - and of green pepper. In the mouth it is rich and pleasant, with a good balance between freshness and silkiness.

**BOTTLE SIZE**  
0,75 l – 1,5 l

**ALCOHOL CONTENT**  
Approx. 13.5%

