



PETRUCCO



CABERNET FRANC
2018

azienda agricola petrucco

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DOC | Friuli Colli Orientali

VINE:

Cabernet Franc

PRODUCTION AREA:

Buttrio in Monte (180 m a.s.l.)

SOIL CHARACTERISTICS:

Eocene hills, typically marly soil

TRAINING SYSTEM:

spurred cordon and “cappuccina” (double-arched)

YIELD PER HECTARE: 50 hl

GRAPE HARVEST: manual

VINIFICATION SYSTEM:

maceration at 28°-30°C to completion of alcoholic fermentation, soft pressing; aging in 17 hl and 5 hl oak barrels for 12 months

ALCOHOL: 13,72% vol.

TOTAL ACIDITY: 5,53 gr./lt.

pH: 3,55

MALOLACTIC FERMENTATION: 100%

OVERALL PRODUCTION:

5.000 – 0,75 lt. bottles

TYPE: dry red

COLOUR:

intense ruby red with purple hues

BOUQUET:

full-bodied, wild berries emerge from a vegetal background, with green pepper, and spicy notes

TASTE:

dry, full-bodied, and well-structured

SERVE WITH:

venison and game