

PETRUCCO



CABERNET FRANC  
2020

*azienda agricola petrucco*

Di Lina e Paolo Petrucco s.s.  
Via Morpurgo, 12 – 33042 Buttrio (UD) Italy  
Tel. +39 0432674387 Fax +39 0432673956  
info@vinipetrucco.it – www.vinipetrucco.it

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:** 13,40% vol.

**TOTAL ACIDITY:** 5,01 gr./lt.

**pH:** 3,48

**MALOLACTIC FERMENTATION:** 100%

**OVERALL PRODUCTION:**

4.000 – 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