



# Cabernet Franc

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

**MALOLACTIC FERMENTATION:** no

**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

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