



**USA \$ 20,39**

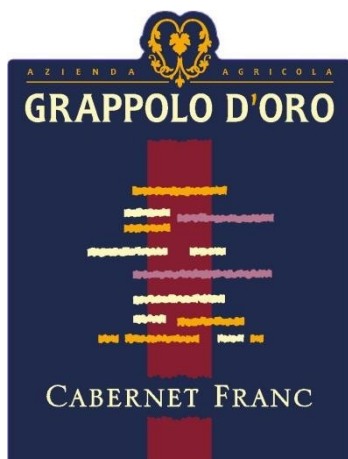
### **Cabernet franc**

**Serve at 18° - 20°**

Ruby red wine with violet reflections, the aroma is intense, distinctly herbaceous and vinous. Full and tannic taste. Excellent with red meats, roasts, and aged cheeses.

# GRAPPOLO D'ORO

## CABERNET FRANC



### ANALYTICAL DATA

ALCOHOL (% VOL ) 13,00

DRY SUGARS

VINTAGE 2019

<u>Grape variety:</u>	Cabernet Franc 100%
<u>Appellation:</u>	Friuli Colli Orientali
<u>Designation:</u>	DOC
<u>Soil type :</u>	gravelly soil mixed with clayey-earthy materials
<u>Harvest time:</u>	mid October
<u>Harvesting mode:</u>	manual

### Vinification:

Grapes are destemmed, crushed and the must obtained is left to macerate and ferment in contact with skins. In the initial phase of maceration are made about 3 delestages in order to favor the passage of color and noble tannins from skins to the fermenting must while in the final phase of maceration are frequent pumping over of short duration. After racking, the malolactic fermentation takes place at a temperature of about 20° C (68° F).

### Refinement:

In the following months the wine is decanted and aged in steel tanks until the moment of bottling which takes place partly in April and mainly in August when the wine is more mature.

### Sensory Notes:

**Color:** ruby red with violet reflections.

**Bouquet:** the aroma is intense, distinctly herbaceous with olfactory notes of red fruits and underbrush.

**Taste:** the taste is full and moderately tannic, pleasantly herbaceous.

**Food pairing:** excellent with red meats, roasts and aged cheeses.

### Serving Temperature:

16 - 18°C

### Voor prijs / leveringscondities:

❖ Contact Mr. Pieter Dubbeld +31 (0) 10.307.2291 – [peter@catcolne.com](mailto:peter@catcolne.com)

Price free delivered USA \$ 20,39 per bottle

### For orders and information in USA please contact

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