



la
delizia
VITICOLTORI FRIULANI

FRIULI

D.O.C.

CABERNET SAUVIGNON

GRAPE VARIETY:

100% Cabernet Sauvignon

SOIL:

stony, typical of the Friuli region

TRAINING SYSTEM:

Guyot

PRODUCTION AREA:

obtained from the finest grapes of our vineyards in the Friuli DOC area, located in the heart of Friuli Venezia Giulia, a land that yields high quality wines.

WINEMAKING:

the grapes are crushed and destemmed and undergo alcoholic fermentation on the skins for 5-6 days at a controlled temperature in order to favor the extraction of the natural coloring substances from the skins and the preservation of the original aromas. This is followed by racking and transfer of the must into steel tanks for the completion of the malolactic fermentation which will give the wine softness and more complex aromas. After a period of aging, the wine is stabilized and finally bottled.

COLOUR:

intense ruby red.

BOUQUET:

herbaceous, fruity with delicate notes of red fruits and slightly spicy on the finish.

TASTE:

harmonious on the palate with balanced tannins and fine quality.

FOOD PAIRINGS:

it is the perfect wine to pair with grilled meats, white and red roasted meats and hard cheeses.

SERVING TEMPERATURE:

16° - 18° C.

ANALYTICAL DATA:

- alcohol: 12% vol
- residual sugar: 3.00-5.00 g/l
- total acidity: 4.60-5.40 g/l

COMMERCIAL DATA:

- bottle size: 0,75 l
- bottles per case: 6 bottles
- pallet: 100 cases per pallet (5 layers per 20 cases)

THE BUTTERFLY:

symbol of healthiness, beauty and lightness, environmental bio-indicator par excellence. It flies light and delicate in the nature and among vineyards, it symbolically represents the sustainability of the whole production chain and guarantees the quality of the product to the consumer, confirming a careful and qualified production process, which respects both man and environment.

