



GRADIS'CIUTTA

COLLIO

cabernet franc



WINE Obtained from 100% Cabernet Franc grapes, this vine has Bordeaux origins and was introduced in Collio at the end of the 1800s. This variety is resistant to rain and harsh weather in Spring and Autumn.

ORGANOLEPTIC CHARACTERISTICS Natural ruby red with a violet rim that shifts to garnet/brown with aging. Pleasant intense herbal aromas that are reminiscent of this variety. Herbaceous in nature, displaying richness and harmony. Full and generous, distinct and austere.

VINFICATION The grapes are harvested later than usual and are macerated for twenty days until the end of the primary fermentation. Bottling, typically occurs in the summer or autumn the year after the harvest

SERVING TEMPERATURE serve at 16-20°C (50-65°F)

RECOMMENDED FOODS Cold cuts, roasted white or red meat, poultry, game, and aged cheeses