

DODIS

CABERNET FRANC

I.G.T. Venezia Giulia



Grape variety: 100% Cabernet Franc grapes grown on the hillsides of Eastern Friuli

Harvest: By hand, in crates, with selection of grapes

Vinification: Destemming and maceration for 10 days at a temperature of max 26°C. Soft pressing and a series of rackings follow. Vinification is concluded with an ageing period prior to bottling

Alcohol content: 13.00%

Tasting notes: Ruby red color with purplish hues. Intense aroma with unmistakable grassy overtones. It embodies a vinous wine

Suggested food pairings: Ideal pairing with red and game meat as well as with aged cheese.

Serving temperature: 16°-18°C