DODIS

FRANCONIA

I.G.T. Venezia Giulia



Grape variety: 100% Franconia grapes grown on the

hillsides of Eastern Friuli

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

Vinification: Destemming and maceration for 8 days at

a temperature of max 26°C. Soft pressing and rackings follow. Vinification concludes with an ageing period prior to bottling

Alcohol content: 13.00%

Tasting notes: Ruby red color. Vinous aroma with light

hints of undergrowth. Soft and velvety in

taste

Suggested food It pairs well with both white and red boiled

pairings: meats

Serving temperature: 14°-16°C