

# CABERNET RISERVA

D.O.C. FRIULI COLLI ORIENTALI

13.5 / 14% Vol.



## GRAPES

Cabernet Sauvignon and Cabernet Franc  
Vineyards: Over 40 years old, trained with the double inverted and Guyot training system, with a planting density of approximately 3,000 vines per hectare.

## PRODUCTION AREA

At the La Viarte estate in the Eastern Hills of Friuli, in the municipality of Prepotto, on 24 hectares of unique hilly vineyards at approximately 150/200 meters above sea level, with an eastern and southeastern exposure, the soils of Eocene origin locally known as "Ponca" are composed of layers of marl and sandstone.

## WINEMAKING

The harvest is carried out by hand with cluster selection, followed by a soft pressing of the grapes and maceration on the skins for 15 days. Fermentation takes place at temperatures ranging from 25 to 28 degrees Celsius with frequent pumpovers. Aging occurs in French oak barriques and tonneaux for 24 months, followed by further refinement in the bottle for at least 24 months before commercialization.

## ORGANOLEPTIC CHARACTERISTICS

Clear ruby red color. Wide and penetrating aroma, with ripe cherry and blackcurrant, with a slightly herbaceous hint. The palate is dry and full, frank and of excellent structure, balanced, savory, and persistent.

## SERVING TEMPERATURE

Serve at 18°C in a wide glass.

## HOW TO LIST ON THE WINE LIST

Cabernet Riserva [year] – D.O.C. Friuli  
Colli Orientali – La Viarte

## PAIRING

