



## CABERNET FRANC

D.O.C. FRIULI

**Area of origin** Vineyards in Precenico (Udine)

**Soil type** Clay soil

**Grape varietal** 100% Cabernet Franc

**Training system** Sylvoz, 3700 vines/ha

**Vinification** Traditional maceration for 6–7 days at 80–82 °F (27–28 °C)

**Ageing** In bottle

**Alcohol content** 12.5% alc./vol.

**Characteristics** Full body, distinguished by its unique herbaceous tones – especially in its early years. Aggressive when young, it then becomes aristocratic and complete

**Pairing** A full bodied and virile wine, it is paired with game (deer, hare, boar), pork and grilled red meats

**Serving temperature** Serve at 65 °F (18 °C)

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EAN code: 8032869490038

Packaged in 6-bottle packs  
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*dal 1888, Viticoltori*

**BACCICHETTO**  
VITTORINO