



ALTÙRIS®

VIGNAIOLI IN TERRE DI CONFINE



CABERNET FRANC

PRODUCTION ZONE

Plains and hills close to Cividale del Friuli (NE Italy)

VARIETAL

Cabernet Franc

GROWING SYSTEM

Guyot and Friuli single inverted

HARVEST PERIOD

September

WINEMAKING

The grapes are gently destemmed before crushing. The must thus obtained is left to ferment together with the skins at controlled temperature with frequent pumping over in order to extract color and flavour. After racking, aging takes place in glass-lined cement tanks.

ALCOHOL

13% vol. average

COLOUR

Intense ruby red with purple reflections.

TASTING NOTES

The characteristic herbaceous sensations accentuate the vinous fragrance, recalling the grape-skins aroma just after crushing. Beautiful notes of red fruits over a sweet spicy background. Balanced and smooth with a good structure reflecting its typical aromas never overpowering the senses.

SERVING TEMPERATURE

16-18 °C

SUGGESTED PAIRING

Pasta sauces made from duck, sausages and rich red meats. Matches well with game.

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