



## COLLIO CABERNET FRANC

<b>Appellation</b>	Doc Collio
<b>Production Area</b>	Russiz Superiore, located in the municipality Capriva del Friuli in the Collio Doc. Elevation: from 80 to 200 meters above sea level.
<b>Grape Varietals</b>	100% Cabernet franc
<b>Type of Soil</b>	The Collio's hilly terrain, formed during the Eocene period, is composed of layers of sandstone and loam rock (limestone and clay) that were once the ocean floor. Today the sea, which is about twenty kilometers (12 miles) away, and the nearby Alps send afternoon breezes over the vineyards, cooling the grapes after a warm day of sun. Proximity to mountains and sea, along with the mineral-rich but poor soils, create the ideal situation for producing complex, well-structured wines that are very age-worthy. These soils are impermeable so rainwater flows off their surface, producing little erosion and preventing standing water.
<b>Vine Training System</b>	Guyot
<b>Average yield per plant</b>	0.9 Kg
<b>Average harvest time</b>	Mid October
<b>Harvest</b>	Hand picking
<b>Winemaking</b>	After destemming, the grapes underwent maceration in large stainless steel vats and were delicately pressed to maintain their varietal flavors and aromas.
<b>Aging</b>	The wine aged in small oak casks for twelve months. After bottling, the wine remained in the cellar for approximately six months of bottle-aging.
<b>Colour</b>	Deep ruby-red in color - intense, compact, and dark.
<b>Aroma</b>	The nose is complex and fruity - lots of ripe black cherries, blackberries, and black currants with a hint of green pepper.
<b>Taste</b>	The wine is elegant with a rich body—full and pleasant, with fresh, silky undertones and a lingering finish that confirms its persistent aromas.
<b>Bottle sizes</b>	1.5l - 0.750l