CABENRET FRANC

Friuli Colli Orientali

Denominazione di Origine Controllata

Grape Variety: 100% Cabernet Franc

Vineyard Location: "Kraoretto" vineyard, south-facing on the hills of Craoretto, in Prepotto (Udine)

Vineyard Characteristics: Old vines, well adapted to hillside viticulture and to the pedoclimatic conditions of the site

Soil: Ponca soils, contributing aromatic finesse, structure, and textural definition

Tasting Notes: A Cabernet Franc focused on precision and elegance rather than power. The nose is expressive and finely aromatic, with notes of red berries, wild herbs, and subtle vegetal nuances typical of the variety. On the palate, the wine is structured yet agile, supported by fresh acidity and finely grained tannins. The finish is dry, savory, and persistent, with a clear sense of tension and balance that reflects its hillside origin.

Harvest: Late September **Production:** Approximately 5,000 bottles per year

Vinification: Alcoholic fermentation is carried out in concrete tanks, allowing gentle extraction and preserving aromatic clarity. Fermentation is conducted with indigenous yeasts.Malolactic fermentation takes place in exhausted oak barrels, where the wine then continues to mature, ensuring integration and textural refinement without overt oak influence. A further period of aging on its own lees completes structure and balance.

Food Pairing: White meats and delicate red meats, veal, pork, and herb-driven dishes. Excellent with roasted vegetables, mushroom-based recipes, and medium-aged cheeses. Its freshness and aromatic definition also pair well with refined regional cuisine.