

Roncaccio

CABERNET

WINEMAKING TECHNIQUE

The bunches are destemmed and placed in temperature-controlled automatic fermentation tanks. Fermentation on the skins lasts for about two weeks and maturation, beginning in the subsequent spring, is in seasoned oak containers.

WINE

The ruby red is still purplish at the rim. A headily warm, herbaceous nose gives way to robust extract and savouriness, signing off on a velvety hint of vanilla.

SUGGESTIONS

Storage: Lay bottle down in a dark, dry environment at 15°C. Serving suggestions: A wine for challenging meat dishes, meat, poultry and game, or hard, mature cheeses. Friulian kitchen: Salami in vinegar.

BASE VARIETIES

Cabernet Sauvignon and Cabernet Franc

IGT ZONE

Venezia Giulia
Blend of grapes grown on the hillslopes of Friuli and on the stony flatlands

YIELD

From 80 to 90 quintals per hectare

TRAINING SYSTEMS

Guyot and Cordon spur

PLANTING DENSITY

From 4,500 to 4,800 vines per hectare

HARVEST PERIOD

October

ALCOHOL CONTENT

About 12.5% vol.



Serving temperature:
18 °C

