

Franconia – Cabert

CLASSIFICATION:

I.G.T.

PRODUCTION AREA:

Trevenezie

PRODUCER/BOTTLER:

CABERT – Cantina di Bertiole S.P.A. – BERTIOLO – ITALIA

MADE IN ITALY

GRAPE TYPE:

Franconia

BUNCH:

Large sized, pyramidal, winged, semicompact

GERMINATION:

April

FLORESCENCE:

First week of June

RIPENING:

Second week of September

VINIFICATION/FERMENTATION:

Wine pressing and removal of the grape stalks, introduction in automatic wine-making vessels for the fermentation which is activated by selected yeasts, soaking for about 8 days by controlled temperature. Ageing in stainless steel tank.

STYLE:

Dry

DESCRIPTION:

Aromas of red fruit and spices

GASTRONOMIC PAIRING:

Roasted meats, sausages, cheese and, when aged, with game

SERVING TEMPERATURE:

13 - 14° C

CONTENT:

Bottle 0,75 lt.

AGEING:

2 - 3 years

TECHNICAL ANALYSIS:

Alcohol: 12,00/12,50 %vol

Contains sulphites



CABERT – Cantina di Bertiole S.P.A.
Via Madonna, 27
33032 Bertiole (Ud)
Tel. 0432/917434
Fax 0432/917768
info@cabert.it – www.cabert.it