



CABERT

CANTINA DI BERTIOLO
DAL 1960

CABERNET FRANC

DOC FRIULI



Ruby red, with red fruits, spices,
and herbal notes.
Fresh, structured, and characterful with
good persistence.

SOIL

Alluvial soils, rich in stones and gravel.
Marl-sandstone in the hills,
gravelly in the plains, resulting in
mineral and well-balanced wines.

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.

AGING

4 months in steel tanks

TECHNICAL ANALYSIS

Alcohol: 12,50 % vol
Contains sulphites

DESCRIPTION

With an intense ruby red color, this wine
has a herbaceous and fruity profile,
featuring small red fruits, spices, and a light
vegetal nuance. On the palate, it is lean yet
structured, with well-present tannins and
refreshing acidity enhancing its drinkability.
Its persistence and strong character
give it great personality.

GASTRONOMIC PAIRING

Perfect with cured meats, including aged
varieties like soppressa vicentina, prosciutto
crudo, and speck—especially when served
with rustic bread or focaccia. It pairs
wonderfully with rich pasta dishes such as
pappardelle with wild boar ragù or tagliatelle
with hare sauce, enhancing the bold flavors
of the meat. Excellent also with grilled meats,
well-seasoned roasts, and aged cheeses with
intense, complex flavors.