



CABERT

CANTINA DI BERTIOLO
DAL 1960

FRIULANO

DOC FRIULI



Intense straw yellow color, very typical, with hints of wild flowers, almond, apple, pear and chamomile. A good persistence and structure balanced by the right acidity

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

The must is fermented separately from the skins by soft pressing, fermentation is activated by selected yeasts, average duration 8-10 days at a temperature of 15° C - 17° C.

AGING

4 months in steel tanks

TECHNICAL ANALYSIS

Alcohol: 12,50 % vol
Contains sulphites

DESCRIPTION

Wine with an authentic and distinctive character, with an intense straw yellow color that reflects its typicality. On the nose it opens with elegant hints of wild flowers, followed by notes of almond, apple, pear and a delicate touch of chamomile. In the mouth it is balanced, with a good structure and persistence, enriched by a freshness that makes it extremely pleasant and harmonious.

GASTRONOMIC PAIRING

Thanks to its versatility, it is ideal with light appetizers, fish carpaccio and delicate first courses. It pairs perfectly with white meats, fresh or medium-aged cheeses and traditional Friulian dishes such as San Daniele prosciutto. Also excellent with an aromatic herb omelette or scampi risotto.