



BORTOLUZZI



Cabernet Franc Venezia Giulia IGT 2018

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| Grapes: | 100% Cabernet Franc |
| Region: | Friuli |
| Vineyards: | From vineyards located close to Gradisca & Fogliano Redipuglia |
| Exposure: | Northeast |
| Altitude: | 25-30 meters (80-100 feet) above sea level |
| Soil: | Gravelly, red and grey terrain that is rich in minerals and microelements |
| Vine Training: | Guyot |
| Vine Age: | 15-20 years old |
| Time of Harvest: | Late September to Early October |
| Vine Density: | 1,820 vines per acre |
| Vine Yield: | 3.24 tons per acre |
| Total Production: | 7,000 bottles per year |
| Vinification Process: | The grapes are harvested exclusively by hand, stems are removed and the fruit undergoes 15 days of fermentation at a temperature of 25 °C (77 °F). |
| Aging Process: | The red wine ages in barriques and tonneaux, both new and used (maximum 3rd use) for about 12-14 months. It is then blended and left to rest in stainless steel tanks for about a month prior to bottling. |
| Alcohol Content: | 13.00% |
| Dry Extract: | 24 g/l |
| Total Acidity: | 5.50 g/l |
| Residual Sugar: | 3 g/l |
| pH: | 3.5 |
| Tasting Notes: | Bright ruby in color. Intense, herbaceous nose with notes of green peppers. The wine is smooth, elegant, and delicate on the palate, with sweet tannins. |
| Winemaker: | Giovanni Bortoluzzi |
| Cellaring: | 8-10 years |
| Bottled: | April |
| Closure: | Cork |
| Food/Menu Pairing: | Pairs well with roasts and semi-aged cheese. |