

Cabernet Sauvignon – Casali Roncali

CLASSIFICATION:

D.O.C.

PRODUCTION AREA:

Friuli Colli Orientali

PRODUCER/BOTTLER:

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

MADE IN ITALY

GRAPE TYPE:

Cabernet Sauvignon

BUNCH:

Average, almost cylindrical, winged

GERMINATION:

April

FLORESCENCE:

The middle of June

RIPENING:

First ten days in October

VINIFICATION/FERMENTATION:

Fermented with skin contact for 10-12 days, then racked off before malolactic fermentation; aged in the cellar for more than one year

STYLE:

Dry

DESCRIPTION:

Sincere, approachable and pleasantly herbaceous with notes of black currants and bilberries; warm, full and alcohol-rich on the palate

GASTRONOMIC PAIRING:

Pasta with game sauces, juicy stews and roast meats, mature cheeses and toasted polenta

SERVING TEMPERATURE:

18° C

CONTENT:

Bottle 0,75 lt.

AGEING:

3 - 6 years

TECHNICAL ANALYSIS:

Alcohol: 12,50 %vol

Contains sulphites



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