



VISTORTA

CABERNET FRANC

Organic Wine

Area Friuli Venezia Giulia
Classification D.O.C. Friuli Grave
Vine 100% Cabernet Franc
ORGANIC management

Soil type Clayey-Calcareous
well-drained soil

*Application of the European Regulations for
wine production* ORGANIC WINE

Alcohol content 12.50%

Winemaking

Harvest of two different estate vineyards to have the correct degree of grapes ripeness during on the last week of September.

Alcoholic fermentation at a temperature of 26–28 °C for 8 days. It follows racking and naturally induced malolactic fermentation into concrete tanks under controlled temperature.

Refinement

Ageing 10 months into third passage barrels, then the wine stays in concrete tanks.