

Established 2007

Scarpetta

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CABERNET FRANC - 2021

Cabernet Franc came to Friuli Venezia Giulia about the time of Napoleon – so it has been there with Merlot and Sauvignon Blanc for hundreds of years. In the right zones like the Colli Orientali, Cabernet Franc has a chance to be wonderfully herbaceous, have delicate tannins and to be an incredibly complex red wine.

ALCOHOL

13%

DENOMINATION

Friuli Colli Orientali DOC

VINE TRAINING

Guyot

VINIFICATION

The grapes are fermented in stainless steel and neutral oak vats.

AGING

After fermentation the wine is aged for 11 months in both stainless steel tanks and large 5 and 10 HL botte.

APPEARANCE

Bright plum red.

AROMATICS

Aromas of red pepper, raspberry and herbs.

PALATE

On the palate the wine is medium bodied, has medium acidity with moderate tannins.

FOOD AND WINE PAIRINGS

Cabernet Franc is a very food friendly wine, especially pairing well with roasted or grilled meats and poultry.

