



#### Production Area

The vineyards are located on the *Colli Orientali del Friuli*, an area particularly suited to hillside viticulture.

**Municipality** Manzano

**Altitude** 70m asl

#### Soil

The soil is made up of a mixture of marl and clay that has stratified over the millennia. The rich nature of the soil, together with the significant temperature variations, contribute to the production of structured and intense red wines.

**Grape** Cabernet Franc

**Vineyard surface** 3ha

**Plants per Hectare** 4000

**Vineyard age** 40 years

**Training System** guyot

**Harvest** - mechanical - end September/beginning October

**Yield per Hectare** 100q/ha

#### Production Process

Harvested at the height of their ripeness, when they reach the correct balance of sugars and acidity, grapes enter the cellar early in the morning and are crushed.

After a month of vinification on the skins in steel tanks, we proceed with pressing and subsequent eaging. The latter lasts approximately 12 months and takes place half in steel and half in tonneaux. In this way we control the evolution of the wine and best enhance all the typical characteristics of this vine. Both wine batches are then blended and filtered; bottling and packing procedures follow.

#### Organoleptic Characteristics

Bright red with violet tinges. On the nose aromas of red fruits and spices; on the palate balanced tannins, the herbaceous notes are well harmonized with the peppery finish.

#### Chemical Characteristics

**ABV** 13%

**Sugar, g/l** 3,00-4,00

**Acidity, g/l** 5,00-6,00

#### Pairing Suggestions

Medium-bodied wine that pairs well with grilled meats or tasty dishes with spices and aromatic herbs. For a vegan pairing, try it with grilled polenta with mushrooms or crostini with vegetable caponata.

**Recommended glass** Wide tulip glass

**Service temperature** 10-12°C

**Available sizes** 75cl - 1,5l

<b>Item Code</b>	BTGCFR
<b>Case</b>	6 bottles
<b>EAN bottle</b>	8055205250318
<b>EAN case</b>	8055205250547
<b>Pallet 80x120</b>	80 cases



**90 Points** - Falstaff Friuli Venezia Giulia Trophy - AT (2023)

**Silver** - Mundus Vini - DE (2023)

**Gold** - Challenge Millesime BIO - FR (2023)

#### Awards