

MAGNÁS

CABERNET FRANC

I.G.T. ISONZO DEL FRIULI



PRODUCTION ZONE

Cormons and Corona, from a vineyard on gravel-based terrain.

VARIETY

Cabernet Franc 100%

TRAINING SYSTEM

Guyot

PLANTING DENSITY

4,500 vines per hectare

AVERAGE CROPPING LEVEL

60 hl per hectare

HARVEST

Manual, in the first ten days of October

VINIFICATION AND MATURATION

Destemming and then skin contact for about 12 days with rack-and-return and daily pumping over. Pressing and maturation in stainless steel.

BOTTLING

August

SENSORY PROFILE

A ruby red wine from the cabernet franc vine that shades into purple and then garnet with age. Much prized for its fragrances both when young and after brief cellar ageing, which brings out the wine's unique features. Intense and long-lingering on the nose with full, nicely poised sensation on the palate.

ACIDITY

4,5 g/l

ALCOHOL CONTENT

13% vol.

FOOD MATCHINGS

Particularly good as a partner for red meats of all kinds, excellent with cheese.

SERVING TEMPERATURE

16°C to 18°C

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