



ANGORIS  
1648



# Cabernet Franc

*DOC FRIULI*  
**LINEA CLASSICA**



Cabernet Franc 100%



12,50% Vol.



Shallow with generous gravel-pebbly texture and reddish clay rich in iron and aluminum oxides.



Grapes destemmed and crushed; 10 days fermentation and maceration in stainless steel tanks.

Malolactic fermentation.

12 months aging in stainless steel tanks.



Deep ruby red.

Intense; vegetal notes of grass and cut hay; cherry, grapey.

Medium bodied; round with typical vegetal after notes.



Salami or with red meat, risotto with sausage or cotechino with lentils.

Serving temperature 16 - 18 °C

