



ANGORIS  
1648



# Cabernet Sauvignon

*DOC FRIULI*

**LINEA CLASSICA**



Cabernet Sauvignon 100%



12,50% Vol.



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



Grapes destemmed and crushed; 8 days fermentation and maceration in stainless steel tanks.

Malolactic fermentation.

12 months aging in stainless steel tanks.



Ruby red with purple highlights.

Grapey, slightly herbaceous, spicy.

Medium structure, round with typical balsamic and fruit notes.



Ideal with salami or try it with roast beef; polenta with cheese, medium aged cheese dishes.

Serving temperature 16 - 18 °C

