


ALTURIS[®]
Vignaioli in Terre di Confinè



CABERNET SAUVIGNON

PRODUCTION ZONE

Plains and hills close to Cividale del Friuli (NE Italy)

VARIETAL

100% Cabernet Sauvignon

GROWING SYSTEM

Guyot and Friuli single inverted

HARVEST PERIOD

September

WINEMAKING

The grapes are gently destemmed before crushing. The must thus obtained is left to ferment together with the skins at controlled temperature with frequent pumping over in order to extract color and flavour. After racking, aging takes place in 500 litre oak barrels.

ALCOHOL

12.50% vol.

COLOUR

Intense ruby red with purple reflections.

TASTING NOTES

Delicate hints of plum, cherry, violets and black pepper; surrounded by pleasant cocoa sensations. The taste is pleasant, velvety on the palate with subtle tannins.

SERVING TEMPERATURE

16-18 °C

SUGGESTED PAIRING

Grilled T-bone and ribs of beef, pork carré, roasts.

Great with lamb ribs.

Azienda Agricola Alturis s.s.a.