



PERMANI FRIULI SELECTION

CABERNET SAUVIGNON

DOC FRIULI

The timeless red

Grape variety:

100% Cabernet Sauvignon

Vineyards:

located in Romans d'Isonzo. The soils are mainly calcareous with clay and presence of pebbles.

Harvest period:

First decade of October

Vinification and ageing:

grapes are destemmed and then left to macerate for 10-15 days, depending on the vintage, on their skins. At the end of maceration must is separated from skins and is poured in steel tanks at controlled temperature where the malolactic fermentation takes place. After that the wine ages in stainless steel tanks for 6 months

Tasting notes:

Intense ruby red color. At the nose reveals notes of red berries and plums. In the mouth it is fresh, pleasantly tannic with good structure, harmonic and persistent.

Food matches:

goes well with red meat, game and seasoned cheese

Serving temperature: 16-18°C

Wine ageing potential: 3 years



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