



CABERNET FRANC

D.O.C. FRIULI COLLI ORIENTALI

Deep ruby red, fruit driven bouquet bursting with flavors of black currant and raspberry, followed by mature plums and gentian texture. The palate is full and elegant. Full bodied and lingering wine with an underlying exuberance.

It can be enjoyed with aged cheese, various kinds of cold sliced meat and salami, roast red meat and game.

Serving temperature: 16-18 °C (60-64 °F).

Environment friendly techniques used.



HARVEST: hand harvest in crates

GRAPE: 100% Cabernet Franc

SOIL: marl soil called "Ponka"

ALTITUDE: 150 m a.s.l.

GROWING SYSTEM: guyot

DENSITY: 3,500 plats/ha

VINIFICATION: maceration on the skins, with pumping over mixed with délestages

REFINING: 24 months in wooden barrel

CABERNET FRANC 2016

- Vinous.com by Ian D'Agata 92/100

CABERNET FRANC 2015

- GAMBERO ROSSO 1 glasses

CABERNET FRANC 2013

- GAMBERO ROSSO 1 glasses
- L'Espresso TOP Wine

CABERNET FRANC 2012

- GAMBERO ROSSO 2 glasses

CABERNET FRANC 2010

- GAMBERO ROSSO 2 glasses
- Bibenda 3 bunches

CABERNET FRANC 2009

- GAMBERO ROSSO 1 glasses
- Bibenda 3 bunches
- Merano Wine Festival 86-89

CABERNET FRANC 2008

- GAMBERO ROSSO 2 glasses
- Duemilavini 4 bunches
- Merano Wine Festival 86-89
- L'Espresso 4 bottles

CABERNET FRANC 2007

- L'Espresso 2 bottles
- GAMBERO ROSSO 2 glasses

CABERNET FRANC 2006

- L'Espresso 3 bottles
- GAMBERO ROSSO 1 glasses

VIGNA PETRUSSA

Az.Agr. Di Hilde Petrusa Mecchia - via Albana,47 Prepotto (Udine) Italy
Tel/fax +39 0434 713021 – www.vignapetrussa.it – info@vignapetrussa.it