

Cabernet Sauvignon



In the vineyard

grape variety Cabernet Sauvignon
appellation DOC Friuli
vineyard clay and rich in skeleton soil
age of the vines 15 years
training method guyot

In the cellar

vinification soft pressing followed by skin contact maceration at controlled temperature. Fermentation in French oak barriques. Maturation in barrels for about 18 months before bottling. At least 6 months bottle ageing before releasing to the market.
alcohol 13% vol

In the glass

tasting notes a deep ruby red colour. Intense nose with flavors of raspberry and blueberry, slightly spicy. On the palate it is dry and soft, good structure with fine tannins and good persistence.
serving temperature 14-16° C
pairing suggestion it is recommended to pair it with regional cured meats, grilled red meat and beef stew.

Sustainability

all Obiz wines are certified SQNPI, a proof of our sustainable approach and respect of the environment through all the production process.