

Cabernet Franc



In the vineyard

grape variety Cabernet Franc
appellation DOC Friuli
vineyard clay and rich in skeleton soil
age of the vines 20 years
training method guyot

Awards

BIBENDA
 Bibenda
 3 grappoli

In the cellar

vinification soft pressing followed by skin contact maceration at controlled temperature. Fermentation in stainless steel tanks with regular pumping over and delestage. Maturation in both concrete and stainless steel tanks for about 6 months before bottling.
alcohol 13% vol

I MIGLIORI VINI ITALIANI

Luca Maroni
 93/100

JAMES SUCKLING.COM

James Suckling
 90/100

In the glass

tasting notes ruby red colour with purple highlights. Vinous bouquet with scent of cherry, raspberry and wild blackberry. Pleasant herbaceous and liquorice notes. In the mouth it is dry, warm and spicy with a long finish.
serving temperature 14-16° C
pairing suggestion perfect with savory cheeses, local cold cuts and grilled meat.

WINE ENTHUSIAST

Wine Enthusiast
 90/100

Sustainability

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