

BIASIOTTO

## Cabernet Franc

Venezia Giulia IGT



*Elegant and proud, it is indisputably typical. Also available in the bottle-aged version, characterized by intense flavor and velvety, antiquated colour, impeccable quality evolution.*

### Tasting profile

#### Colour

Intense ruby red, with shades of garnet.

#### Bouquet

Hints of berries, surrounded by large spicy flavors.

#### Taste

Thick, full and elegant, with a fine tannin, velvety and intense flavor, expresses an impeccable quality evolution.

#### Pairings

It finds a perfect match with roasted meats, game dishes that have strong flavors, steaks on the grill and even seasoned cheese.

## Methodology

After an accurate analysis of the grade of maturity, the grapes are harvested and placed in appropriate containers, then tipped into a stainless steel trailer and immediately transferred to the wine-press, which separates the stalks from the grapes and subsequently presses the grapes, obtaining the must together with the dregs. After this, the pulp is transferred into the fermentation vats, where the must, in contact with the skin, begins to colour, following constant and careful remixing.

Depending on the year, the grade of maturity, the temperature and other factors judged by the wine production specialist, the maceration of the skin lasts from 7/8 to 12/13 days. Fermentation occurs at a controlled temperature of 26/28°C.

Needless to say that the time of contact of the must with the skin is fundamental to the final result of the product.

Once the new wine is made, after careful decanting, it is left to stand for at least six months, after which, in the Spring, it is moved to an autoclave to cool for at least a month.

The last phase is the bottling, which is carried out with steam sterilized steel machinery and without the use of any chemical products.

The wine then undergoes a slow aging in bottle in a special room with controlled temperature and humidity.

- **Grapes:**  
100% Cabernet Franc
- **Area of production:**  
Comune of Codroipo
- **Cultivation system:**  
Guyot
- **Number of plants per hectare:**  
3.333
- **Production per hectare:**  
120 quintals
- **Grape harvest:**  
Second half of September
- **Main characteristics of must at pressing:**  
Sugar 20%, fixed acidity (expressed in tartaric acid) 8,0 g/l, Ph 3,3

