

BIASIOTTO

CABERNET FRANC VENEZIA GIULIA IGT

- **Grapes:** 100% Cabernet Franc
- **Area of production:** Comune of Codroipo
- **Cultivation system:** Guyot
- **Number of plant 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.

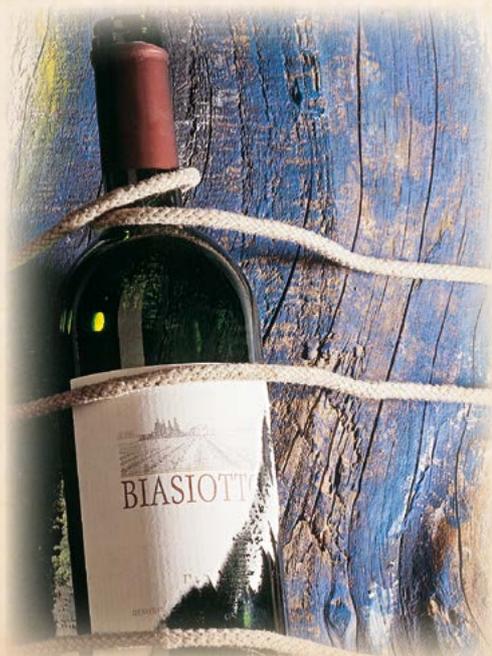
Methodology:

After an accurate analysis of the level of maturity, the grapes are harvested, 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.



Tasting profile

Colour: intense ruby red, with shades of violet.

Bouquet: intense perfume of blackberry, blueberry and morello, with notable directness it recalls the smell of freshly cut grass.

Taste: dry, fresh, tasty and full-bodied; it recalls berry jam, with an elegant tannic presence, well harmonised with a pleasant and persistent fusion of taste sensations.

Pairings: a well-chosen gastronomic accompaniment can exalt its pleasurable characteristics; in particular it goes perfectly with barbecued meat as well as with meat stew cooked in the same wine, and first courses such as deer pappardelle or tortellini filled with hare sauce.

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