



Cabernet Franc Fiegl 2018

Denomination	I.G.T.Venezia Giulia Cabernet Franc
Type of soil	Flysch and sandstone from the Eocene epoch
Treatment method	Certified integrated disease treatment with controlled environmental impact
Training system	Guyot
Harvest period	End of September to the beginning of October
Alcohol	12,5%
Aging	Oak tonneaux, bottle
Service temperature	16-18°C
Tasting notes	Ruby red color with violet highlights. It opens with green notes then proceeding to more fruity and spicy aromas. Its freshness and harmonious tannins make it into a smooth and enjoyable wine. This wine pairs well with small game meat.