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# IMPERO

## WINE DISTRIBUTORS

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### CABERNET SAUVIGNON DOC FRIULI

ANTONUTTI, RED WINE

#### APPELLATION

Friuli Grave - Friuli-Venezia Giulia, Italy

#### VARIETAL COMPOSITON

Cabernet Sauvignon 100%

#### ALCOHOL CONTENT

13% vol.

#### WINEMAKING

Soft crushing of the grapes. Fifteen days of maceration with recurring pumping over. Racking and fermentation in stainless steel tanks. Then for 6 months part of the wine is aged in French oak tonneaux, while the remaining in steel tanks. Bottle ageing.

#### TASTING NOTES

Intense ruby red. Aromas of ripe red fruits, with prominent notes of sour cherry. On the palate, it's fruity, fresh and lively, with a subtle spicy note that adds elegance and a complex, lingering finish.

#### FOOD PAIRING

Best paired with marinated meats, sausages, game pâté. Also highly recommended with truffles-based dishes, braised lamb or venison, roasted beef and filet mignon, aromatic cheeses and foie gras. Serve at 16-18° C.



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