
IMPERO

WINE DISTRIBUTORS

CABERNET FRANC DOC FRIULI

ANTONUTTI, RED WINE

APPELLATION

Friuli Grave - Friuli-Venezia Giulia, Italy

VARIETAL COMPOSITON

Cabernet Franc 100%

ALCOHOL CONTENT

13% vol.

WINEMAKING

Soft crushing of the grapes. Ten days of maceration with recurring pumping over. Racking and fermentation in stainless steel tanks. Then for 4 months part of the wine is aged in French oak tonneaux, while the remaining in steel tanks. Bottle ageing.

TASTING NOTES

Deep, luminous ruby red. On the nose, aromas of red fruits mingle with delicate herbaceous notes. Warm and velvety, with a perfect balance and long persistence, expressing the character of the grape.

FOOD PAIRING

Very food friendly. Pairs well with traditional dishes, braised game, pork meat, seasoned hard cheeses and cured meats. Serve at 16-18° C.



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