

# Salariaiis



CABERNET SAUVIGNON



FRIULI VENEZIA GIULIA



END OF SEPTEMBER



18-20° C

## CABERNET SAUVIGNON

FRIULI DOC

**Stoic in tackling a rare fillet steak, stubborn with game and fascinating with roasts. It becomes softer with mature cheeses.**

Colour: ruby red with garnet hues.

Nose: jammy hints of red berries, including blackberry, strawberry and raspberry.

Taste: round and soft bodied with a full and fruity finish.

### AGRONOMICAL DATA

Appellation	Friuli DOC
Altitude (s.l.m.)	50-150 metres
Type of soil	Sandy, medium texture clay
Vines orientation	Single-arched cane
Stumps/ha	3700
Yield q.Li/ha	120

### OENOLOGICAL DATA

Vinification	Maceration 20/25 days
Malolactic fermentation	Yes, just after racking
Ageing	10% in barrel for a few months
Mellowing length	60 days before sale

### ANALYTICAL DATA

% of grape's yield in wine	70%
Dry extract (gr/lit)	29.1
Total acidity (gr/lit)	5.5 ÷ 5.8
Ph	3.3 ÷ 3.5
Residual sugars (gr/lit)	4 ÷ 5
Alcohol	12.5% vol.

