



LE MONDE

CABERNET FRANC D.O.C.

Reds Collection



Grape variety: Cabernet Franc

Designation: Doc Friuli

Type of terrain: Calcareous-clay, rich in microelements

Training System: Guyot

Vine density: 4.000 vines/ha

Harvest time: First ten days of September

Vinification: After careful checks during the crushing phase, slow fermentation follows at a controlled temperature with daily pigeage for 15-20 days. Stainless steel maturation for 8-10 months.

Ageing potential: 3-5 years after production

Alcohol content: 13%

Serving temperature: Approx. 16-18°C

Presentation: 0.75l bottles in 6-bottle boxes

COLOUR

Intense ruby red with garnet red tinges.

AROMA

A rich, lingering bouquet with intense notes of fruit preserve and hints of grass.

FLAVOUR AND TASTE

A velvety, mouthfilling palate, balanced by supporting acidity; with excellent length.

FOOD PAIRINGS

Its warm, assertive body means it goes well with cured and red meats, as well as game.



www.lemondewine.com