

## CABERNET SAUVIGNON

D.O.C. - Friuli Colli Orientali - annata 2014

Vignaioli *Iacuzzi Sandro e Andrea s.s.*

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Variety of grapes:

Cabernet Sauvignon 100%

Vineyards location:

Torreano (UD)

Growing method:

Guyot, 5.000-5.500 plants/ha, vineyard planted from 1973 to 1999.

Yield/hectar:

55 qli/ha

Vinification techniques:

Manual harvesting, soft pressing of the grapes, fermentation temperature at 26° -28° C, maceration on skins for 15-20 days, with several remontages ,till racking.

Ageing and fining:

The 50% of the wine is matured in tank and the rest refines in barrels of oak of 500 litres, after 18 months the two masses are assembled. After 6 months from the assembly starts the bottling. Refining in bottle for 6 months and finally proceeds to commercialization.

Characteristics:

Full-bodied, round and harmonious, deep ruby red colour with violet edges, has a slightly grassy scent, reminiscent of raspberry, wild blackberries and underbrush. Sapid, pleasant, slightly tannic, full-bodied and persistent.

Alcohol content of wine:

12,5 %Vol

Total acidity:

5,82 g/l

Bottle:

Green glass of lt. 0.75

Gastronomic combinations:

Wine for white and red meats roasted, hard cheeses. Excellent with game, grilled meats and sausages.

Serving temperature:

18° - 20°C.