

RONCHI DI MANZANO



CABERNET FRANC

FRIULI COLLI ORIENTALI
DENOMINAZIONE DI ORIGINE CONTROLLATA

GRAPE VARIETY

Cabernet Franc 100%

TYPE OF PLANT

Guyot

SOIL TYPE

Eocene marl and sandstone that form the "ponca", special soil characteristics of the Friuli Colli Orientali.

INSTALLATION YEAR

1975

MACERATION

SKINS

12 days

WITH

VINIFICATION:

Grapes are rigorously handpicked. Diraspigiatura and fermentation at controlled temperature. Vinification, maceration with the skins for 12 days, after the wine is putted in steel tanks. After decantation, the wine is matured in wood barrels of different sizes for a period of 12 months.

AGENING:

After the bottling the wine ages in bottle for a period of 2 months.

TASTING NOTES:

Red ruby consistent colour. Intense herbal essence, mineral, complex, elegant. Dry taste, warm, tannic, sapid, intense, long-lasting and robust.

Ideal to be paired with red meat, roast beef and white meat.

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