



GRADIS'CIUTTA



FRIULI

Cabernet Franc Collio DOC

Producer: Gradis'Ciutta

Grapes: 100% Cabernet Franc

Area of Production: Ponca

Vinification: The grapes are harvested by hand late in the season to allow flavors to reach their peak. The grapes are then macerated through a manual pressing for about 20 days. The wine is then aged for 6 months before being bottled.

Tasting Notes: Ruby color in the glass with reflections of violet and garnet that deepen as the wine ages. An intense nose of cut grass that captures the characteristic of the vines. Grassy on the palate with good body and balance.

Food Pairing: Serve with cold meat dishes, roasts and game dishes.

Sizing: Available in 750ml & 375ml bottles.



419.625.9463

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