

la Viarte

CABERNET RISERVA

D.O.C. Friuli Colli Orientali

One of the world's best-known, most widely planted vines. The berries are a distinctive, very dark blue with an elegantly herbaceous flavour that comes through in the character of the wine.

Appearance: brilliant ruby red with purple highlights. Nose: broad, pervasive, faintly herbaceous, highly individual. Palate: dry, full, firm and uncompromising with excellent structure and remarkable character.



VARIETY	Cabernet Franc 50%, Cabernet Sauvignon 50%
DENOMINATION	D.O.C. Friuli Colli Orientali
POSITION	60 m a.s.l., east south-east facing on Eocene marl and sandstone hillslopes
WINEMAKING METHOD	The grapes are macerated on the skins for 15 days at controlled temperatures of 25-28°C with frequent pump-overs
MATURATION	In French oak barriques for 12 months, then least in bottle for 20 months, before release to market
Year Planted	1983
First Vintage	1985
Vineyard Mgmt.	Planting Grassed
Pest Control	Integrated low environmental impact
Training System	Modified double-arched cane and guyot
Planting Density	3.000 vines per hectare
Harvest Method	By hand in small cases with bunch selection
Temperature	Serving temperature 16-18°C in a broad-rimmed glass
WINE PAIRINGS	White meat with hearty sauces, oven baked and grilled meat, hard pressed cooked cheeses. Perfectly complements crepes with poultry ragout, veal stew, and smoked chicken wings with tabbouleh. Stretched pairing: with grilled eel on the spit

Az. Agr. La Viarte

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