



TENUTE TOMASELLA

Emozioni in un sorso



CABERNET FRANC Friuli DOC

Grape variety	Cabernet Franc 100%
Yield	12.000 Kg/He.
Training System	Sylvoz.
Harvest	Manual with grapes selection
Vinification	red wine vinification with soft pressure and long maceration at controlled temperature of 25° C, complete malolactic fermentation
Refinement	5 months in steel vats and 2 months in the bottle
Alcohol content	12,5 % vol.
Colour	ruby red with purple tinges
Bouquet	intense, fresh and young scents of violet and red fruits with a typical grassy scent. Slight notes of green pepper.
Taste	full-bodied, velvety and spicy. It's distinctive herbaceous fragrance and its full and elegant flavor with slight smoked notes make the cabernet franc from Friuli area particularly appreciated in the world.
Food Combination	perfect with roasted red or white meat, stew and mature cheese.
Serving	best served at temperature of 16 – 18 ° C
Storage and Ageing	peak of bottle maturation is around 1 year; keeps its quality up to 4 years.

AWARDS

IWC - LONDON WINE COMPETITION 2020 | Cabernet Franc 2018 - 78 POINTS
THE WINE HUNTER 2020 | Cabernet franc 2018 - ROSSO
MUNDUS VINI 2020 | Cabernet franc 2018 - GOLD
WEIN GUIDE DEUTSCHLAND 2020 | Cabernet franc 2018 - 90/100
BERLINER WINE TROPHY 2020 | Cabernet Franc 2018 - BERLINER GOLD
I VINI DI VERONELLI 2020 | Cabernet franc Friuli DOC 2017 ESORDIO - 85/100
BIBENDA 2020 | Cabernet franc 2017 Friuli DOC - 3/5 grappoli
DECANTER ASIA WINE AWARDS 2019 | Cabernet Franc 2017 - BRONZE