



# LA RONCAIA

IL PRESTIGIO DI UN'EMOZIONE



## CABERNET FRANC

MADE EXCLUSIVELY FROM  
CABERNET FRANC GRAPES.

**CLASSIFICATION:** CABERNET FRANC DOC FRIULI  
COLLI ORIENTALI.

**GRAPES:** 100% CABERNET FRANC.

**SOIL AND VINEYARD:** MARLY SOIL FROM EOCENE ORIGIN.  
THE GROWING SYSTEM IS THE UNILATERAL GUYOT.

**VINIFICATION:** CABERNET FRANC GRAPES, CAREFULLY  
SELECTED, ARE HARVESTED BY EXPERT HANDS AT THE MOMENT  
OF PERFECT RIPENESS. AFTER A MACERATION OF ABOUT 15  
DAYS, THE PRODUCT AGES IN STAINLESS STEEL TANKS AT  
CONTROLLED TEMPERATURE FOR AT LEAST 10 MONTHS.  
AFTER BOTTLING, A FURTHER REFINEMENT IN HORIZONTAL  
POSITION MAKES THE WINE EVEN MORE BALANCED.

**APPEARANCE:** DEEP RUBY RED, WITH PURPLE SHADES.

**NOSE:** A TYPICAL, FRANK AROMA, FULL OF VEGETAL,  
HERBACEOUS AND EARTHY SCENTS. THE FRUITY SENSATIONS  
ARE INTRIGUING AND IMPACTFUL, ESPECIALLY RECALLING  
BLACK CHERRIES AND WILD BLACKBERRIES. THEY MINGLE  
WITH WINY FRAGRANCES AND SPICY SCENTS COMPLETING THE  
BOUQUET WITH AN INTENSE DEPTH.

**PALATE:** FEATURING LIVELY BUT PLEASANT TANNINS, IT  
STRIKES WITH A VIBRANT FRESHNESS THAT ENCOURAGES  
TO DRINK. THE STRUCTURE IS BALANCED BY A WARM  
SMOOTHNESS AND SUPPORTED BY A GOOD BODY, MAKING  
LA RONCAIA CABERNET FRANC A DELIGHTFUL WINE IN ITS  
AUTHENTICITY.

**ALCOHOLIC STRENGTH:** 13% VOL.

**IDEAL SERVING TEMPERATURE:** 18-20°C.

**PAIRINGS:** FOOD BASED ON EITHER GRILLED OR ROASTED  
RED MEAT.

