



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.

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