



Fantinel “Borgo Tesis” Cabernet Sauvignon Friuli DOC

Ruby red with tinges tending to garnet. Pronounced aromas of the forest floor and spices, full-bodied, well-structured. Ageing in oak barrels give this rounded, austere wine a great elegance.



LOCATION

Region: Friuli-Venezia
Giulia, Italia.



SOIL

Gravelly.



ESTATE

Fantinel.



VINE

Vine training: Guyot.
Density of plants: 4,600/ha.
Age of vines: 15-20 years.



WINEMAKER

Alberto Zanello.



VINIFICATION

Fermentation in stainless steel vats.
Maceration of skins 15 days.



VARIETALS

100% Cabernet
Sauvignon.



BARREL

Slavonian Oak.



RESIDUAL SUGAR

.9 grams per liter.



MATURATION

12 months in the barrel.



ACIDITY

5.2 grams per liter.



VINTAGE PRODUCTION

8,333 cases.



ALCOHOL

12.5% by volume.



FOOD PAIRING

White or red roast meat and game.



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