



AZIENDA AGRICOLA ZOF



San Michele

San Michele is a product line made of 3 wines:

--*Friulano San Michele: it's 100% Friulano.*

-*Cabernet San Michele: it's a vine-blend of Cabernet Sauvignon and Cabernet Franc.*

-*Merlot San Michele: it's 100% merlot.*

These three wines have in common the freshness, the youthfulness and the simplicity that you might look for in an everyday type of wine; nevertheless they are a perfect expression and combination of the single vine varieties they are made of. These wines are made to be drunk young and are closed with synthetic corks.

FRIULANO San Michele: Harvest hand made. Alc. 12% by vol.

It is fresh and full of flowers and fruit's flavors. Pale straw with greenish tints, delicate but aromatic on the nose with aromas of green apple combined with floral notes. Delicate and refined, soft and round with a moderate acidity.

Drink it at 12–14 C°.

CABERNET San Michele: Harvest hand made. Alc. 12,5 % by vol.

The grapes are separated from the stems and left to ferment, then macerate for about ten days. After that the wine is drawn off the lees and let blending in stainless steel vats. Malo-lactic done.

Intense ruby red almost violet, soft tannins and good acidity.

Drink it at 16–18 C°.

MERLOT San Michele: Harvest hand made. Alc. 12,5% by vol.

Intense ruby red, the palate reveals a wealth of soft, fine-grained tannins; great breadth of flavour, mouth filling weight and superb intensity.

Drink it at 16–18 C°.



Via Papa Giovanni XXIII, 32/a
Corno di Rosazzo - UD (Italia)
Tel +39 0432 759673 - Fax +39 0432 759284

Partita IVA 01812290300
N° iscrizione reg. imp. 198977 - 1997UD
Web www.zof.it - Email info@zof.it