



AZIENDA AGRICOLA ZOF



Cabernet Franc

Vine: Cabernet Franc

Harvest: by hand at the end of September/early October.

Vinification: 15-20 days at 20-22°C followed by the *malolatic* fermentation.

Finishing: Half in 1500 litre barrels and half in steel before blending and bottling.

Bottling: June-July. Once bottled the wine rests for about 3 months before release.

Cabernet Franc is a wine with a strong personality. The colour is blood red with violet reflections, a masculine wine. The fragrance is vinous with notes of raspberry and almond but one can also discern a typical gentle herbal flavour reminiscent of fresh cut hay. With ageing the palate becomes spicier, more aristocratic and complete.

Gastronomic Combination: As the palate is dry, quite full with fine tannins Cabernet Franc goes well with wild fowl, pork, grilled red meat and mature cheese. This wine benefits from a little breathing after opening and should be served at 17°-18° C in glasses for more serious red wines.

Ageing Potential: This wine evolves over 5 years.



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