



## Cabernet Franc Venezia Giulia IGT

Bortoluzzi reds aim to stand out, made with integrity and the idea of highlighting the region's terroir and personality as well as the grapes themselves. The herbaceous character of this wine is indeed a nod to its typical characteristics. The grapes are harvested exclusively by hand and then fermented for about fifteen days before aging in barrique and tonneaux, both new and used (maximum third use), for about twelve months. It is then blended and left to rest in stainless steel tanks for about a month prior to bottling.

Wine exported to: Canada, USA, Japan, Australia

## Most recent awards

VINOUS: 90

**JAMES SUCKLING: 91** 

Altitude:

Grape Varieties:	100% Cabernet Franc
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	Approx. 15 days
Type of yeast:	Selected
Fermentation temperature:	25 °C (77 °F)
Length of maceration:	15 days
Malolactic fermentation:	Yes
Aging containers:	Stainless steel
Container age:	Stainless steel
Type of oak:	French
Bottling period:	April
Aging before bottling:	12 months
Closure:	Cork
Vineyard	
Organic:	No
Vineyard location:	Gradisca; Fogliano Redipuglia
Vineyard size:	5 acres (2 hectares)
Soil composition:	Gravelly, red and grey terrain that is rich in minerals and microelements.
Vine training:	Guyot

80-100 feet (262-328 meters) above sea level

Vine density: 1,820 vines per acre

Yield: 3.5 lbs per vine

Exposure: Northeastern

Years planted: 2019

Time of harvest: April

Total yearly production (in bottles): 7,000



## Tasting Notes and Food Pairings

Tasting notes: Bright ruby in color. Intense, herbaceous nose with

notes of green peppers. The wine is smooth and

elegant on the palate.

Serving temperature: Best served at 14-16 °C (57-61 °F).

Food pairings: Pairs well with roasts and semi-aged cheese.

Aging potential: 8-10 years

Alcohol: Alcohol cont. 13% by vol.; dry extract: 24 g/l; total

acidity: 5.50; residual sugar: 3 g/l; pH: 3.5

Winemaker: The Bortoluzzi Families

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