BUTUSSI

CABERNET FRANC

VINTAGE: 2021

Protected Designation of Origin

Friuli Colli Orientali



TERRAIN

Hilly terrain, consisting of marls and sandstones stratified at depth and colluvial on the surface.

HARVEST

Manual, with the harvest time assessed visually when the grapes reach optimal ripeness, which in this area occurs around the first ten days of October.

VINIFICATION

The grapes are destemmed, with the aim of keeping the berries as intact as possible, and then transferred into traditional 60HL oak barrels for fermentation. Manual punch-downs are carried out until the desired color and tannin levels are achieved, after which the wine is pressed using a traditional press. The resulting wine is left to settle for one day before being returned to the oak cask for an additional 12 months of aging.

AGING

12 months in 60HL oak barrels, 6 months in cement and 6 months in bottle before being released for sale.

CHARATERISTICS OF WINE

A wine with a ruby red colour tending towards violet. It has an intense aroma, marked by herbaceous and vinous notes. The flavor is full and tannic. It pairs well with red meats, roasts, feathered game, and mature cheeses.

SERVING TEMPERATURE: 16 – 18° C

BOTTLES PRODUCED:

6460 0,75 l bottles

80 1,5 l Magnum

TYPE OF GRAPE: CABERNET FRANC	100 %
YEAR OF IMPLANTATION:	1988 - 2004
VINE/HECTAR:	4400
YIELD PER HECTARE:	60-HL / ha
BREEDING:	cappuccina

ANALYTICAL DATA

TOTAL ACIDITY:	g/l 4.62
SUGAR:	g/l 0 . 1
TOTAL ALCOHOL:	Vol 12.94
DRY EXTRACT	g/l 23.70
TOTAL SULPHITES	mg/l 5 5 ,00

Sulphite limit in Organic wines: mg/l 150,00

Sulphite limit in Biodynamics wines: mg/l 90,00