BUTUSSI

CABERNET SAUVIGNON

VINTAGE: 2022

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. The harvest time is assessed visually when the grapes reach optimal ripeness, which in this area typically occurs during the first ten days of October.

VINIFICATION

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

AGING

300L and 225L oak barrels for 12 months
Cement tank for 6 months
Bottle ageing: 6 months

CHARATERISTICS OF THE WINE:

Intense ruby red color, developing garnet reflections with aging. It has a spicy and fruity aroma with hints of raspberry and blueberry. The flavor is robust, full-bodied, and savory. This is a wine meant for aging and is considered the Prince of red wines. It pairs excellently with great meat dishes, roast red meats, poultry, and hard cheeses.

SERVING TEMPERATURE: 16 - 18° C

BOTTLES PRODUCED:	
2278	0,75 l bottles
150	1,5 l Magnum
10	3 l Jeroboam
6	6 l Mathusalem

TYPE OF GRAPE:	CABERNET SAUVIGNON 100 %
YEAR OF IMPLANTATION:	1988-2016
VINE/HECTAR:	4400
YIELD PER HECTARE:	60 HL / ha
BREEDING:	Cappuccina
ANALYTICAL DATA	
TOTAL ACIDITY:	g/l 5.01
SUGAR:	g/l 0.3
TOTAL ALCOHOL:	Vol 13.42
DRY EXTRACT:	g/l 28.70
TOTAL SULPHITES:	mg/l 64,00

Sulphite limit in Organic wines: mg/l 150,00
Sulphite limit in Biodynamics wines: mg/l 90,00