



STOCCO

SINCE ✕ 1910



CABERNET FRANC LIS ARBIS

[IGT Venezia Giulia]

Organoleptic notes and food pairing

Characteristic grassy flavour when young, which, if properly laid down, will develop spiced, aristocratic notes, permitting some degree of bottle agin.

Serve at room temperature with red meats and game.

Terrain type:

generally flat with gravelly substratum covered by a layer of soil

Cultivation system:

modified sylvoz, guyot

Density:

4000 plants to hactare

Harvest method:

manual

Bottle type:

0,75 l

Vinification:

maceration, remontage, fermentation in stainless steel, fining in wood and stainless steel barrels, assemblage.