



SCUBLA

CABERNET SAUVIGNON

Classification
V.Q.P.R.D., D.O.C.
Eastern Hills of Friuli

Grapes
100% Cabernet Sauvignon.

Position and vineyards
Marly hilly soil: Southwest-facing vineyards situated mid-hill. Vines trained with the Guyot system, 5,000 vines per hectare.

Harvest
By hand, towards mid October; 60-65 quintals per hectare.

Vinification
The wine ferments in steel for about 12 days in contact with the skins; it is then separated from the skins and left to refine for around 10 months in French oak barriques and tonneaux of varying ages, and then assembled in steel for another 9 months.

Alcohol content
13-13,5%

Acidity
4,5-5 g/l (complete malolactic fermentation).

Organoleptic Properties
Intense ruby red colour, slightly spicy bouquet, full-bodied and elegant, with a hint of vanilla which complements the oak tannins with a very aromatic result.

Best served with
Roasts of both red and white meat, poultry, hard cheeses.

Medium annual production
4,000 bottles