

ZUCCOLO

◆ DAL 1950 A NIMIS ◆

CABERNET FRANC

DOC Friuli Colli Orientali



A ruby red with purplish highlights, displaying a concentrated nose dominated by grassy notes and a beefy, tannic palate. This sophisticated, intriguing wine is one of the region's most widespread oenological gems.

Origin: DOC Friuli Colli Orientali – Estate in Nimis (UD)

Vinification: steel tanks.

Appearance: ruby red

Nose: penetrating, redolent of forest fruits and wild blackberries.

Palate: Well-bodied with right amount of tannins

Ideal serving temperature: 18-20°C.

Alcoholic strength: 12,5% vol.

Pairings: white or red roast meat, game.

Gruppo Vinicolo Fantinel spa

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