



# Fantinel “Borgo Tesis” Cabernet Franc Friuli DOC

Ruby red with purplish tinges, grassy with raspberry and blackberry, with the varietal palate and a firm body. Every sip of this fine wine - the fruit of Friuli's great winemaking tradition - reveals its strong character.



LOCATION

Region: Friuli-Venezia  
Giulia, Italia.



SOIL

Gravelly.



ESTATE

Fantinel.



VINE

Vine training: Guyot.  
Density of plants: 4,600/ha.  
Age of vines: 15-20 years.



WINEMAKER

Alberto Zanello.



VINIFICATION

Fermentation in stainless steel vats at a temperature under 25°C. Maceration of the skins lasts for 10 days.



VARIETALS

100% Cabernet Franc.



BARREL

None.



RESIDUAL SUGAR

2 grams per liter.



MATURATION

6 months in stainless steel.



ACIDITY

5.2 grams per liter.



VINTAGE PRODUCTION

2,500 cases.



ALCOHOL

12.5% by volume.



FOOD PAIRING

Burgers, stew, meatballs in tomato sauce, goat cheese ravioli, cheese and spinach quiche, arugula, black lentils.



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