

LUISA

CABERNET FRANC ISONZO DEL FRIULI DOC

The pride of the viticulture of Corona and one of the most requested wines.

Cabernet Franc is a delicate varietal that has naturally low tannins. Pruning is used to ensure that the grapes get the warmth of the sun to enhance its tannins and reduce its green notes.

TASTING NOTE



Deep ruby red color.

Typical Franc notes of herb, black raspberry and tobacco leaf.

On the palate it is full bodied, fresh, linear, well balanced with a long pleasant peppery finish.



FOOD PAIRINGS

Ideal with spicy food, especially meat.

Perfect with venison and with a grilled burger.



VINEYARD & PRODUCTION INFO

Vineyard location: Mariano del Friuli, Corona - Isonzo del Friuli DOC

Vineyard size: 9 Ha

Soil composition: mostly gravel

Training method: Guyot

Elevation: 53 m asl

Vines/hectare: 5.400

Exposure: North-South, East-West

Vine age: 20 y

Harvest time: end of September - beginning of October

First vintage: 1980

Production: 20.000



WINEMAKING & AGING

Varietal composition: 100% Cabernet Franc

Fermentation container: stainless steel tanks and a little part in tonneaux

Length of fermentation: 10 days at 25°C

Maceration technique: after the fermentation, for 15 days

Type of aging container: stainless steel tanks of 50-100 Hl

Length of aging: 8 months (5 months "sur lie")

Length of bottle aging: 3 months



TECHNICAL DATA

Alcohol: 13,5%

Residual sugar: 1,8 g/L

Acidity: 4,6 g/L

Dry extract: 27,9 g/L



PRODUCER PROFILE

Estate owned by: Comm. Eddi Luisa

Winemaker: Michele Luisa

Total acreage of wine: 110 Ha

Winery production: 370.000 bottles

Region: Friuli-Venezia Giulia



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