

Cabernet

DOC Friuli

Protected Designation of Origin

Albafiorita

Cabernet

Friuli DOC

Protected Designation of Origin

Grape variety: Cabernet

Designation: Friuli DOC

Vintage: 2022

Alcohol content: 13 %

Grape yield: 10 tonnes per hectare

Ageing: 12 months in 30-hl oak vats



We thin the crop to leave only a few bunches on each vine and remove leaves around them to increase sunlight exposure and help the grapes ripen fully.

After harvest, the grapes ferment in stainless steel tanks. The wine then ages for 12 months in 30-hectolitre oak vats.

The nose is intense, with notes of red fruit and hints of spice. The palate is fresh, smooth and easy to drink.

A versatile wine that pairs well with cured meats, pasta and risotto with meat sauces, game and grilled meats.

The label takes its inspiration from the flowers that grow on our land, where we farm with care for biodiversity.

www.albafiorita.com
winery@albafiorita.com

Via Crosere 115
33053 Latisana (UD), Italy
+39 340 873 1918

Albafiorita