

Vigna del Lauro



VIGNA DEL LAURO CABERNET FRANC FRIULI ISONZO D.O.C.

Delicious dark berry flavor and notes of pepper with a surprisingly refreshing acidity. This Cabernet Franc boasts a smooth and elegant mid-palate and graceful finish. The alcohol content is a moderate 12.5%, making this an ideal wine to enjoy with or without food. On warmer days, it's nice served slightly chilled.



Classification:	Friuli Isonzo DOC
Variety:	100% Cabernet Franc
Production:	9,000 bottles
Production Area:	Cormòns (GO)
Altitude:	40m (131 feet) a.s.l.
Soil type:	Rich-textured sandy clay, south/southwestern exposure
Yield:	8,000 kg per hectar
Avg age of vines:	35 years
Training system:	Double-arched cane
Vine Density:	4,500 vines/ha
Harvesting:	Manual
Time of harvest:	Last 10 days of September
Vinification:	Temperature controlled fermentation in stainless steel, malolactic fermentation completed
Refining:	Small oak barrels until bottling
Alcohol:	12.5%
pH:	3.68
Acidity:	4.8 g/l
Release:	April



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