



*San Simone*<sup>®</sup>

## TRADIZIONE LINE

### SUGANO

CABERNET FRANC Friuli Grave Doc



**CURIOSITY:** owes its name to the particular area of Porcia, named Sugano in cadastral maps, where we grow the vines, derived from a clonal selection of Carmenère.

**Production Zone:** western part of Friuli Grave doc appellation, municipality of Porcia. Alluvial and calcareous soil with sandy texture on a limestone and clay base.

**Grape Variety:** 100% Carmenère.

**Vineyards:** spur cordon training system, 4.000 vines per hectare, yield 60 q/Ha.

**Harvest Period:** IV week of September.

**Vinification:** crushing and destemming, followed by approximately 15-20 days maceration in stainless steel tanks at controlled temperature (26-28°C); after racking, aging in stainless steel vats for 16 months.

**Alcohol Content:** 13% by vol.

**Aging Potential:** to be drunk immediately or to be kept up to 1-5 years.

**Colour:** intense ruby red with purple reflections.

**Nose:** very characteristic, pleasant and intense aromas, herbaceous and mineral, offers a well-balanced range of fruity, vegetal and spices sensations. The olfactory range goes from red berry fruit, such as currants, to green vegetal sensations of pepper, cinnamon and clove notes.

**Palate:** full-bodied, intense, harmonious, with round tannins, shows a well merged freshness with gentle spicy notes. Long and persistent aftertaste that confirms the nose sensations.

**Food Pairing:** ideal with cold meat, roasted red meat, wild game; its full-bodied taste perfectly accompanies hard cheeses like Montasio. Excellent especially with Pitina of Val Tramontina, polenta and lamb with kren.

**Serving Temperature:** ideal at 20-22°C.

**Suitable for vegetarians and vegans.**