

# ESPRIT DU VIN

*'An occasion for every wine'*

## D'ORSARIA Cabernet Franc IGT



### Winemaker's Notes

The Friulian version is Carmenère, an ancient vine from the Gironde which was introduced in 1870 as Cabernet Franc into the region, where it found an ideal terrain and climate. Today it yields one of Friuli's great wines. Presenting a characteristic herbaceousness when young, Cabernet Franc has a distinctive and on occasion robust personality.

### Description

The appearance of intense ruby red shading into purple. On the nose, the attractive wild berry fragrances may be nuanced with mint. This cabernet franc is full-flavoured and much appreciated for its herbaceous tones of newly cut hay.

### Serving Suggestion

When young, serve with red meats, roast pork and grilled mushrooms. After maturing, it is ideal with feathered game and mature cheeses. Serve at 14-16 °C when young. Cellar-aged Cabernet Franc is best served at 16-18 °C.

### Spec Sheet

Vineyard	Marco Cecchini
Varietal(s)	Cabernet Franc 100%
Appellation	Colli Orientali del Friuli
Vintage	2014
Body	Full
Alcohol %	12.5%