

# La Sclusa



## La Sclusa Friuli Colli Orientali Cabernet Franc DOP



**Grape Variety** 100% Cabernet Franc

**Vineyard Location** Colli Orientali del Friuli

**Soil** Typical of this area is the so-called "Flysch of Cormòns", made of alternating layers of marls (calcareous clays) and sandstones (calcified sands)

**Training System** Sylvoz

**Vine Density** 4,000 vines per hectare

**Yield Per Hectare** 9,000 kg. per hectare

**Vineyard Size** 40 hectares

**Annual Production** 20,000 bottles / year

**Harvest** Manual, grape selection

**Vinification / Aging** Stainless steel tank and resting until bottling in spring

**Alcohol Vol** 13%

**Color** Intense purple color

**Aroma** Graphite and flowery nose with violets, crème de cassis, blackcurrant jam, altogether with well-integrated pronounced green bell peppers

**Taste** Dry and fresh on the palate, corresponding the same flavors perceived on the nose and increasing its harmony as it moves away from youth

**Food Pairing** Red meats, either grilled or barbecued, roasted, braised meats and game

**Serving Temperature** 18-20° C. / 64-68° F

**Type Of Cork** Natural Cork

**Bottle Size (L)** 0.75

