

CONTE
D'ATTIMIS-MANIAGO



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CABERNET 2006

Colli Orientali del Friuli
denominazione di origine controllata

Grapes Used

50% Cabernet Sauvignon and 50% Cabernet Franc grapes, grown in the Friuli region since the middle of the nineteenth century.

Location of the vineyard

Hills of the Tenuta Sottomonte in the municipality of Buttrio (Udine), Colli Orientali del Friuli D.O.C. zone. Hills and foothills area, predominantly marly-clayey soil North-South exposure.

Training system - yield per hectare

Sylvotz

Area: 10.15 hectares. Average production: 8,000 kg/Ha, 5,500 litres/Ha.

Harvest period - vinification methods

Manual grape harvesting, second half of October. Red wine vinification with prolonged maceration of the grapes in order to obtain a well-structured wine. Controlled temperature fermentation (26°C).

Maturation and ageing

In Slovenian oak casks holding 1,800 and 5,000 litres for at least twelve months. The ageing continues after bottling in the underground cellars for at least six months prior to labelling.

Longevity

Over six years.

Sensory characteristics

Cabernet has a deep red colour tends towards violet. Its rich and elegant bouquet releases red fruit aromas amalgamated with a slightly spicy array of flavours. On the palate, the wine is pleasantly fruity and accompanied by nuances of toasted wood with soft, yet powerful tannins. Full bodied, balanced, complex, and harmonious. Pleasant and persistent aftertaste.

Food and wine pairings

Excellent wine for roast meats, game and wild poultry and ideal served with grilled meats and aged cheeses.

Service

This wine is best when the bottle is brought to room temperature (18°C). Decant at least 30 minutes before serving.

Bottles produced

42,400 Bordeaux bottles, 750 ml.

152 Jeroboams, 3 litres

Analytical parameters

Actual alcohol content by volume	% Vol.	13.50
Residual reduced sugars	g/l	2.70
Total acidity	g/l	5.60
Net dry extract	g/l	28.50

