

Vigne Del Malina CABERNET FRANC

IGT Venezia Giulia

The "Vigne del Malina" are born where two streams, the Malina and the Ellero, certainly not by chance, have drawn a goblet shape. An alluvial soil of unique characteristics and microclimate, ideal not for large quantities but for great quality.

Wines are born on an estate of 150 hectares, of which vines occupy only a limited part. Thus the vineyard, with a low ecological impact, breathes and enjoys biodiversity and continuous manual interven-tion by man, since it's excluded any herbicide.



COUNTRY

Italy

VARIETAL

100% Cabernet Franc

SOIL TYPE

Alluvial gravels ancient Malina stream Medium mixture soil

VINEYARD

4.830 vines/ha Guyot trained Exposition East-West

HARVEST

Manual harvest

VINIFICATION

Fermentation stainless steel vats 30 months aging wood barrels 24 months aging bottle

TASTING NOTES

Attractive, leafy tobacco aromas, concentrated blackcurrant with vibrant fruit on the palate and a bright, clean, lively finish.