

CASTELLO SANTANNA



# CABERNET FRANC

FRIULI COLLI ORIENTALI D.O.C.



**VARIETAL COMPOSITION** 100% Cabernet Franc

**PRODUCTION AREA** Spessa (Colli Megaluzzi),  
Cividale of the Friuli

**SOIL TYPE AND DISPOSITION** Eocene Marls  
(Flysch of Cormons) on hill slopes

**EXTENSION OF THE VINEYARD** 0.8 hectares

**ALTITUDE/EXPOSITION** 140 m asl, south/south-east

**VINEYARD ESTABLISHMENT** 1991-2005

**VINE DENSITY** 5000-6250 plants/hectare

**VINE TRAINING SYSTEM** Classic Guyot (6-8 buds)

**YIELD PER PLANT** approximately 1.0 kg

**GRAPE HARVEST** Hand-picked harvest using crates;  
beginning of October

**WINEMAKING** destemmed and crushed the grapes  
are placed in French oak vats to ferment for about  
20 days, undergoing frequent manual punching of the  
cap. The grape marc is delicately removed from the  
vats, undergoes soft pressing and the resulting wine is  
placed in French oak barrels.

**AGEING** in French oak barrels for about 20 months  
and further 4 months in the bottle.