



Carmenère Passito

Wine made by the appassimento process whereby grapes are hand picked and partially dried on pallets in airy rooms in order to concentrate the grapes' flavours and sweetness prior to vinification, with the free-of-charge collaboration of the LIONS CLUB of LIGNANO Sabbiadoro

Grape Varieties

100% Cabernet Franc

Alcohol Content

14% Vol.

Location of Vineyards

Latisana Friuli plains

Terroir

Silty clay on a limestone base

Colore

Intense garnet

Profumo

Wide and intense with exquisite hints of prunes and balsamic notes of considerable persistence

Sapore

Sweet with fragrant aromatic notes and spicy aftertaste

Abbinamento

Excellent meditation wine with cheeses, mustards and game