



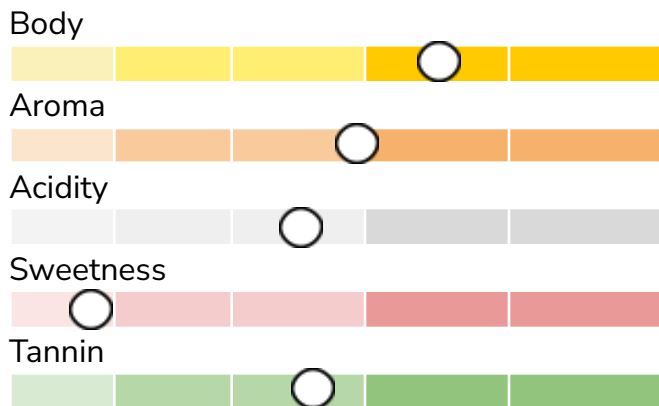
Petrucco Cabernet Franc

Friuli Colli Orientali, Friuli Venezia Giulia, Italy

Founded by Paolo Petrucco and his wife Lina Zoffi, the winery is located in the southern part of Friuli Colli Orientali DOC in the small town of Buttrio in Monte. They have 35 hectares of land, of which 20 are planted with vines. The winery follows modern practices while being respectful of tradition. Flavio Cabas is the oenologist who along with the Petrucco family follows the entire process with a hands-on approach. They produced 16 different labels of which 10 are white wines and 6 red.

Tasting Notes

The wine has a deep ruby color with purple hues. It features a spicy and fruity aroma, with wild red berries standing out against a vegetal backdrop, complemented by green pepper and spicy notes.



Food Pairing & Enjoyment

Serve at 66°F with venison, game, or roasted vegetables.

Technical Data

Production area:	Buttrio in Monte
Vintage:	2021
Appellation:	Friuli Colli Orientali
Varietal:	Cabernet Franc
Vinification:	Maceration at 28°-30°C to completion of alcoholic fermentation, soft pressing; aging in 17 hl and 5 hl oak barrels for 12 months
Soil:	Eocene hills, typically marly soil
Harvest:	Manual
Alcohol:	13%