

*di Lenardo*  
DAL 1878

**CABERNET**  
MONOVITIGNO

## **CABERNET – IGT VENEZIA GIULIA**

Smell of roasted red pepper, raspberry sauce, sweet raspberry compote and wet gravel. On the palate you'll taste moderately high acidity and moderately low tannin with flavors of sour cherry, smoky tomato, dried oregano and sweet pepper. The taste will burst through your palate and drop out quickly with a subtle tingle from the acidity.

**FOOD PAIRING: Meat.** The obvious one. Especially slightly fattier steaks like ribeye and sirloin, served rare to medium. Beef short ribs and other braised beef dishes. Slow-braised beef – or venison – can be great especially when cooked in red wine. Fashionable ox cheek dishes are a good pairing but even a chilli con carne is a good match for a jammy cabernet. **Cheese.** Cabernet is a good all-rounder for a cheeseboard especially with hard cheeses such as an aged cheddar or gouda. Blue cheeses like Gorgonzola work well too especially in combination with a steak or a burger. A side of cheesy polenta will also help show off a good cab.

**BOTTLES PRODUCED:** around 15.000

**FIRST VINTAGE:** 1986

**GRAPE VARIETY:** 50% Cabernet Franc 50% Cabernet Sauvignon

**ALCOHOL:** 13%

**GROWING AREA:** FRIULI VENEZIA GIULIA

The northern Friuli-Venezia Giulia area of Italy benefits from its location among the foothills of the Alps, which utilizes the cool winds that come off the Adriatic to moderate the climate.

**TRAINING SYSTEM:** Guyot laterale

**VINIFICATION:**

Once the grapes have been separated from the stems, the cool temperature maceration / fermentation phase is completed within around 10 days. The wine is left to settle after the pressing process, then it is racked into stainless steel tanks where it goes through the natural process of malolactic fermentation, which is the conversion of harsher Malic acid to a softer Lactic acid.

The presence of Lactic acid promotes a subtle rounder wine that is pleasantly mellow and less abrasive to the palate.

Finally, after have been bottled, we leave it to rest for at least 2 months.

**BEST TIME TO DRINK:** Our suggestion is to drink it now or in the next 5 years.

**SERVING TEMPERATURE:** 18°



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