



CABERNET FRANC

Friuli Venezia-Giulia, Italy

I Clivi



<https://www.iclivi.wine/it/>

Method & Production

All of the grapes I Clivi's grow for their wines are certified organic, though the wines themselves are not certified. The Cabernet Franc grapes are picked from south-east facing vineyards on the hills of Buttrio, in the Province of Udine. Fermentation using indigenous yeasts, after which the wine is matured on the lees in cement for 10 months.

Tasting Notes

Strawberries, blueberries, raspberries, and currants, a slight smokiness, and floral notes of violet, with a delicately herbaceous background and a salty finish. Elegant and complex, an extremely smooth and fine Cabernet, with a magnificent acid tension.

Food Matching

Herb-crusted rack of lamb with grilled vegetables

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
IC0623	Cabernet Franc	Cabernet Franc	2023	13.5%	Cork	6x0.75lt	No	No	Yes	No