

NEC-OTIUM CABERNET FRANC DI JACAPO

Friuli Venezia-Giulia, Italy

Ronco del Gnemiz

Method & Production

The Cabernet Franc grapes come from an old vineyard in the village of Buttrio, about one hectare of guyot and spur trained plants. Density of plantation is 4800 plants per hectare, the vines are managed organically but not certified. The grapes are picked by hand and the average yield is 20 hl/ha. They are fully destemmed before maceration and fermentation with natural yeasts. During fermentation a few punch downs are done in order to extract gently and to avoid potential overextraction and herbaciousness. After alcoholic fermentation is complete wine is racked into old barrels and 10hl wooden vat, where it goes through malolactic fermentation. After malolactic the wine is racked and returned into the same barrels where it completes its ageing for a total of twenty months. The wine is then bottled with no fining or filtration.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
NE0318	Nec-otium Cabernet Franc di Jacapo	Cabernet Franc	2018	14.0%	Cork	6X0.75lt	No	No	No	No