

# Visintini Franconia

## THE FACTS

**COUNTRY:** Italy

**REGION:** Friuli-Venezia Giulia

**APPELLATION:** Colli Orientali del Friuli

**CEPAGE:** 100% Franconia

**WINEMAKING:** Manual harvesting of the grapes which are de-stemmed, crushed and left to macerate for about 10/15 days in concrete tanks. During this period, a series of pumping over every other day and a delestage are performed. These operations are used to promote oxygenation and to facilitate the passage of color and tannin. Then, at the end of the period where the must remained in contact with the skins, the racking takes place. The must obtained is placed in stainless steel tanks at a controlled temperature. The aging of the wine will continue in the stainless steel tanks until bottling which usually takes place at the end of July and beginning of August

**ALCOHOL BY VOLUME:** 13.5%

**AGING:** Aged in stainless steel for 9 months and after in bottle

**ANNUAL PRODUCTION:** 4000 bottles

## THE ADJECTIVES

**OVERALL:** Light and medium tannic flavor

**AROMAS / FLAVORS:** Scent reminiscent of violet and red fruit.

**MOUThFEEL:** Light and medium tannic flavor.

## THE SELLING POINTS

pleasantly drinkable and vinous

**SUSTAINABILITY:** Certified Organic, Biodynamic In Practice, Green Practicing, Sustainable In Practice, Natural Fermentation, No Sulfites Added

**PAIRINGS:** Enjoy with charcuterie, braised red meats, fish.

