



GRADIS'CIUTTA FRANCONIA



Denomination:	DOC Isonzo
Source:	Mossa
Soil:	Clay
Elevation:	50-100 mt. ca
Grape varieties:	100% Franconia/ Blaufrankish
Average Yields:	6,5 t/ha.
Vinification:	Soft press, maceration 10-15 days, stainless steel.
Ageing:	Stainless steel and bottle
Appearance:	Pale ruby
Nose:	Fresh, floral notes, dark blossom, maraschino cherry
Palate:	Fresh, great harmony, low key tannins, ripe fruit
Serving temperature:	15°C/59°F