



Augusteo Cabernet

Classification: Dop Friuli

Grapes: Cabernet Sauvignon and Cabernet Franc

Vineyard location: Friuli Venezia Giulia – Palazzolo dello Stella – Udine

Soil composition: 60% clay, silt and sand

Training system: Guyot

Vines per hectare: 4700

Yield (Q per Hectare): 90 q/ha

Harvest period: first days of October

Fermentation temperature: 25°C

Vinification method: 20 day maceration on the marcs and thermo-controlled alcoholic fermentation.

Maturation: aged in French oak barrels medium toasting for 16/18 month.

Maturation bottle: 6 month

Formats: 750 ml

Serving temperature: 18-20°C

Reccomended Glass: Balloon

Tasting notes

Color: dark red of garnet hues

Nose: blueberries, wild berries, spices

Palate: dry, full-bodied, important

Serve with: red meats, flavorsome and seasoned cheeses

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