

ROSSO

Appellation
DOC Collio

Production area, country
Collio Goriziano, Friuli
Venezia Giulia, Italy

Grape types, %
Cabernet Franc 60%, Merlot 40%

Planting area, vineyard age
Terraced hillslopes
Vineyard planted 20 years ago

Soil type
Ponca, a marl and sandstone rock

Harvest period
First ten days of september

Cropping level
80 Q/Hectare

Vines per hectare
5.000

Vine training system
Guyot

Cabernet Franc and Merlot grapes carefully selected from the vineyards on the hill side to get complex features. The yields per hectare are contained.

Vinification

Skin maceration is done for about 10 days and controlled temperature fermentation is also performed in wooden barrel.

Elevation

This is achieved by conservation in barrel for 10 months.

Wine characteristics

A typical vinous sensation accompanied by a red berries and spice. The soft body and elegant persistence give a long and stimulating appeal to the palate.

Appearance

Intense ruby red

Nose

Red fruits, spices, minerality

Palate

Fresh-tasting, spicy, full-bodied, elegant, long-lingering

After-aroma

Velvety and spicy

Food matchings

Red meats, meat-based pasta sauces

Collio

