



**GRAPES:** Merlot and Cabernet Sauvignon

**PRODUCTION ZONE:** Cormons (Gorizia), Friuli

**APPELLATION:** Venezia Giulia IGT (*Indicazione Geografica Tipica*)

**SOIL:** Sandy-clayey, very stony

**AGE OF VINES:** 30 years old

**TRAINING SYSTEM:** Double reversed fruiting cane

**VINES PER HECTARE:** 4,500

**HARVEST TIME:** Last ten days of September; manual

**VINIFICATION METHOD:** Fermentation in stainless steel at 23-26° C (73.4-78.8° F)

**AGEING:** In oak barrels for 14 months, then bottle-aged approx. 3 months before release

**ALCOHOL CONT. BY VOL.:** 13%

**PACKAGING:** 12 bottles per carton

**SERVING TEMPERATURE:** 17°-18° C (62.6-64.4° F)

**CLOSURE:** Cork - DIAM 3

**TOTAL PRODUCTION:** 500 cs.

### **TASTING NOTES**

**COLOR:** Deep ruby red with subtle purple reflections

**BOUQUET:** Clear-cut, intense aromas, fruity and very persistent

**PALATE:** Fresh and flavorful, good depth and persistence

**FOOD PAIRING:** Red meat, risotto with meat sauce or vegetables, vegetable dishes and cheese