

Rosso del gelso

Doc Friuli Colli Orientali



Type of wine:	Dry Red
Grape varieties:	Pignolo and Refosco
Training system:	Guyot
Harvest:	The grapes were harvested by hand in the first half of October.
Vinification:	Following extreme pruning of the plant in June, the grapes are harvested by hand. This is followed by destemming and soft pressing. The resulting must is left to ferment using indigenous yeasts with skin contact for about 30 days. During this phase, the must is frequently pumped over to favour the assage of colour and noble elements characteristic of a fine red wine wine taken from the skins during fermentation. Once the wine is drawn off the lees, the wine is left to ripen in 5 hectolitre oak casks for about 18 months before being bottled in the first half of September.
Acidity:	6.0 g/l
Alcohol:	14.0 % volume
Colour:	Intense red.
Nose-palate symmetry notes:	Very delicate, with soft flavours within a wide range of sensations.
Serving temperature:	Best served at a temperature of 18 - 20 °C.
Food and wine pairing:	This is a wine which is ideal served with roasted red meats and white meats, excellent served with chicken and cheeses.