

ROSSO RISERVA 2022

APPELLATION
DOC Friuli Grave

GRAPES
Cabernet Sauvignon 100%

SOIL TYPE
Clayey, calcareous with good tenor of frame and organic substance

GROWING SYSTEM
Guyot

EXPOSURE
North - South

ALCOHOL
13,00% vol.

TOT ACIDITY
5,61 g/l

SUGAR
0,3 g/l

SERVING TEMPERATURE
16 - 18 °C

HARVEST PERIOD
September

SENSORIAL CHARACTERISTIC

Intense ruby red with violet hues, bright in the glass.
The nose releases scents of wild berries SUCH as blackberry and currant, with a hint of vanilla and a spicy note that enriches the profile. On the palate, it is enveloping and structured, with dense, smooth and well-integrated tannins that support a full and persistent sip, capable of leaving an elegant and intense trail. We recommend serving at a temperature between 16 and 18 degrees.

FOOD PAIRING

Recommended with flavourful first courses typical of Italian tradition, with main courses based on game and slow-cooked red meats. Excellent with mature cheeses.