



# SCUBLA

## "REVISUS" ROSSO

**Classification**  
D.O.C.  
Friuli Colli Orientali

**Grapes**  
60% Merlot  
30% Cabernet Sauvignon  
10% Refosco dal Peduncolo Rosso.

**Position and vineyards**  
Marly hilly soil: vineyards situated partly at the feet of the hills and partly mid-hill, facing South, West and Northeast.  
Vines trained with the Guyot system, with 5000 vines per hectare.

**Harvest**  
By hand, towards mid October; 60-65 quintals per hectare.

**Vinification**  
The wine ferments in steel for around 12 days in contact with the skins. After it is separated, it is refined for around 10 months in French oak barriques and tonneaux of varying ages, and is assembled in steel for 9 months. Then take place a ripasso (refermentation) on the lightly dried marcs of Refosco dal Peduncolo Rosso.

**Alcohol content**  
14%

**Acidity**  
4,6 g/l (complete malolactic fermentation).

**Organoleptic properties**  
Ruby red colour, full and fragrant bouquet with wild berries, roses and tobacco. Harmonious body, full-flavoured with hints of amarena cherry, characterized by aromatic quality of Refosco dal Peduncolo Rosso.

**Best served with**  
Ideal with red and white meat stews, fried dishes and semi-mature cheeses.

**Medium annual production**  
2000 bottles (0.75l)