



## ROSSO SCURO

Classification  
V.Q.P.R.D. D.O.C.  
Eastern Hills of Friuli

Grapes  
95% Merlot, 5% Refosco dal Peduncolo Rosso.

Position and vineyards  
Marly hilly soil: selection from among the best grapes harvested just after normal ripening, more so for the Refosco. Grapes are selected according to how ripe they are and the colour of the bunches. Vines trained with the modified double arched cane system.

Harvest  
By hand, after mid October; 55-60 quintals per hectare.

Vinification  
Fermentation takes place in steel for around 16 days in contact with the skins, which are then removed and the wine is refined for around 18 months in French oak barriques and tonneaux, 50% new and 50% of varying ages. Assemblage takes 10 months in steel, and the wine then refines in the bottle for 3 months.

Alcohol content  
13,5-14%

Acidity  
4,5-5 g/l (complete malolactic fermentation).

Organoleptic Properties  
Intense ruby colour, composite and complex aromas of warm red fruits, with spices; soft tannins give a lingering finish.

Best served with  
High quality, elaborate meat and game dishes.

Medium annual production  
4,000 bottles