

Rosso D.O.C. "MONTSCLAPEDE" FRIULI COLLI ORIENTALI



- Variety:** blend of Cabernet Sauvignon, Cabernet Franc and Merlot
- Characteristics:** it's a classical Bordeaux-style blend. We never wanted to add local varieties to the final mix, and we always regarded Cabernet Franc as the wine giving the strongest link to our soils
- Winemaking:** grapes are harvested quite late, as a touch of overripeness is required to make a great wine. The bunches are selected one by one before destemming, and then vinified in stainless steel vats at controlled temperature. The wine is matured in part new, part one-year old French oak barrels for 24 months, and then for 6 months in the bottle. The wine undergoes full malolactic fermentation
- Ageing:** an immediately appealing wine that can age in the cellar for more than 10 years
- Appearance:** very intense ruby red
- Nose:** elegant pervasive spice and red fruit against a backdrop of leather, licorice and cocoa powder
- Palate:** broad and balanced. Ripe raspberries and blackberry on entry, giving way to chocolate and tobacco. Subtly spicy and vanilla-ed, with great persistence and breadth on the palate. Massive but silky tannins in the finish
- Food match:** unquestionably a wine for red meat. Great match also with matured cheese