

Laclusa



Laclusa Friuli Colli Orientali ROSSO DEL TORRIONE DOP



Grape Variety 40% Merlot, 30% Schioppettino, 30% Refosco dal Peduncolo Rosso

Vineyard Location Colli Orientali del Friuli

Soil Typical of this area is the so-called "Flysch of Cormòns", made of alternating layers of marls (calcareous clays) and sandstones (calcified sands)

Training System Sylvoz

Vine Density 4,000 vines per hectare

Yield Per Hectare 9,000 kg. per hectare

Vineyard Size 40 hectares

Annual Production 3,000 bottles / year

Harvest Manual, grape selection

Vinification / Aging Stainless steel tank, resting until bottling in spring

Alcohol Vol 13.5%

Color Ruby red with garnet hues

Aroma The perfume is intense, fruity, grapy with a note of sour black cherry and licorice

Taste Full-bodied wine with medium-high alcohol, Well integrated acidity, and high tannins
It increases its velvetiness within two years of aging

Food Pairing Grilled and roasted red meats, pork, and stewed lamb

Serving Temperature 16-18° C / 60-64° F It benefits from decanting

Type Of Cork Natural cork

Bottle Size (L) 0.75

