



# ALTURE Rosso scelta di collina IGT Friuli Venezia Giulia



**Grape Variety** 95% Cabernet 5% Merlot

**Vineyard Location** Corno di Rosazzo (UD)

**Soil** Marls and sandstones that form the hills and clays resulting from their slow disintegration

**Training System** Guyot

**Vine Density** 3000 plants/ha

**Yield Per Hectare** 6000-8000/kg

**Vineyard Size** 1 hectare

**Annual Production** 3-4000

**Harvest** Second week of September

**Vinification** Grapes are processed taking great care not to tear the skins and stems tissues to allow long macerations, and preserve all the quality extracted from the grapes without forcing anything that would alter their balance

**Aging** Vinification in stainless steel with 3-month post-fermentation maceration, then bottle aging. This wine is suitable extended aging.

**Alcohol Vol** 13%

**Color** Deep red with purple undertones

**Aroma** The intense aroma is reminiscent of small berries that will soon be enriched by the nobler notes of underbrush

**Taste** The remarkable body and aromatic permanence on the palate do not make one miss the absence of wood, which was not used so as not to alter the grapes' own quality heritage

**Food Pairing** Savory main courses and dishes made with red meats, game, cheeses, and even fish in rather spicy preparations

**Serving Temperature** 16 - 24°C / 61 – 75 F according to the moment of consumption

**Type Of Cork** Natural Cork

