



BRAIDE Rosso scelta di piano IGT Friuli Venezia Giulia



Grape Variety 60% Merlot, 40% Cabernet

Vineyard Location Colloredo di Montalbano (UD)

Soil Morainic origin reliefs

Training System Casarsa/spurred cordon

Vine Density 3000 plants/ha

Yield Per Hectare 6000-8000/kg

Vineyard Size 1 hectare

Annual Production 2-3000

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 for extended aging

Alcohol Vol 12.5%

Color Intense ruby red

Aroma Rich and intense aroma; hints of plum and blackberry and notes of violet

Taste The palate has good body, ripe and rather velvety tannins, and pleasant persistence

Food Pairing Meat-based first courses, red meat main courses, aged cheeses.

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

Type Of Cork Natural cork

Bottle Size (L) 0.75 L

