



SARIZ ROSSO



DESIGNATION	D.O.C. FRIULI COLLI ORIENTALI
GRAPES	GRAPE BLEND: REFOSCO DAL PEDUNCOLO ROSSO, PINOT NERO, MERLOT, CABERNET
ALCOHOL %	13 % vol.
SOIL ASPECT	Old vineyards arranged in a "girapoggio" fashion; the soil is known as Flysch, a sedimentary complex of loam and sandstone of Eocene origin
VINEYARD AGE AND GROWING SYSTEM	The vineyard is about 30 year old, the farming system is Sylvoz
YIELD	7.000 kg/ hectare
HARVEST	Manuale
WINE MAKING	After crushing and de-stemming, the mashed grapes are conveyed into a stainless steel tank and left to ferment for two weeks with the aid of selected yeasts at a temperature of about 26°C, with regular remontage operations. Afterwards until spring the wine ages in stainless steel tanks and during this period the malolactic fermentation and periodical stirring operations take place. Later the wine is put partly in barriques and partly in barrels, made up of French oak, where it ages for one year. Only eight months bottling the wine is introduced onto the market
NOTES ON FLAVOUR AND BOUQUET	Of an intensely brilliant ruby red colour, it expresses a wide bouquet of berries and cherries, chocolate and vanilla; in the mouth it is soft, full bodied, well balanced and long-lasting
SERVING SUGGESTIONS	It goes well with grilled meats, roast, game and matured cheeses