



VENEZIA GIULIA

I.G.T.

Sdencina Rosso

GRAPE Schioppettino, Merlot, Pignolo, Tazzelenghe e Refosco dal Peduncolo Rosso

YEAR OF PRODUCTION 2020

MARKETED January 2023

TYPE OF SOIL Marl and sandstone

TRAINING SYSTEM Guyot

EXPOSURE South-East, from 100 to 200 m a.s.l.

FERMENTATION Spontaneous fermentation with indigenous yeast in French oak barrels

AGING Barrique 1st e 2nd step for 12 months, french oak, and 10 months more in big oak

ALCOHOL CONTENT 12,9% vol

TOTAL ACIDITY 5,4 g/L

ESTIMATED DURATION OF WINE 6-7 years

SERVING TEMPERATURE 18-20°C

Tasting Notes

Ruby red color with brilliant highlights. The aroma is characterized by intense fruity notes of forest fruits and cherry, with hints of pepper and licorice and a balsamic note at the end. On the palate it enters round with beautiful body and structure, soft and elegant tannins.

A red wine with great personality

Serving suggestion

Perfect with any red meat dish, such as sliced beef or a roast, it pairs well with game meat and with a simpler salami plate. Particularly good when paired with tasty dishes such as pappardelle with duck "ragù" and cream of mushroom soup.



PRODOTTO BIOLOGICO
IT BIO 021
AGRICOLTURA ITALIA



NOTES
