



RossoRe

Bottle size:	750 ml
Appellation:	Friuli Colli Orientali DOC
Variety:	Schioppettino, Merlot
Vineyard establishment:	2002-2003-2004
Orientation:	south-east facing slopes
Soil:	ponca – stratified Eocene marl and sandstone
Altitude:	250 - 350 metres a.s.l.
Vine training system:	Single Guyot
Vine density:	5,000 plants per hectare
Grape harvest:	hand-picked into small 12 kg crates, when the grapes reach ideal ripening, normally in October
Winemaking:	the two varieties are processed separately, alcoholic and malolactic fermentation are completed on the skins in 2,600-litre truncated cone shaped vats for 15/20 days.
Ageing:	the Schioppettino ages in tonneaux for 18 months and the Merlot in barriques for 18 months. The wines are blended and age in the bottle for at least 24 months before release
Colour:	deep ruby red
Aroma:	blueberries, red and black berry fruit, hazelnuts, and balsamic hints
Tasting notes:	great nose-palate consistency with notes of red and black berry fruit (raspberry), this wine is gracefully contoured and complex with a very long finish
Ageing potential:	10/15 years and beyond
Food pairing:	grilled meat and rich meat dishes in general (pork shank, ribs, ossobuco, and cotechino sausage)
Serving temperature:	18/20 °C

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