Azienda Agricola

OBIZ

di Bergamasco Yunmani

ROSSO

D.O.C. FRIULI AQUILEIA

Variety: selection of the best grapes of Refosco dal peduncolo rosso (70%) and Merlot (30%)

Soil: clayey-sandy soil of alluvial origin

Vineyard: grapes produced in vineyard with high density of vines/ha, trained with the Guyot system

Grape growing and pest control techniques: manual thinning and low environmental impact integrated pest control

Harvest: I ten days of October

Winemaking: the two varieties are harvested separately, the grapes are destemmed and left to macerate for 12 days at a temperature of 26-28°C; the fermentation is assisted by regular and short remontage and by delestage in order to obtain a full-bodied, intense and persistent wine. After malolactic fermentation the two varieties of wines are blended together and racked into French barriques and tonneaux where the wine is left to age for 12 months

Alcohol: 13% vol.

Notes on flavour and bouquet: of intense ruby red colour, it takes on garnet shades with time; the bouquet is full and fragrant, suggesting blackberry, underwood and intense elegant hints of tobacco; dry, warm and full-bodied in the mouth, it has well-controlled tannins and a long-lasting and pleasant aftertaste

Serving temperature: 16-18°C

Serving suggestions: ideal for hearty meat dishes, stews and game, a fine match with mature cheese



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