

# RÒI RISERVA

# ROSSO

D.O.C. FRIULI COLLI ORIENTALI

13.5 / 14% Vol.



## GRAPES

Merlot, Refosco dal Peduncolo Rosso, and Schioppettino. Vineyards cultivated using the double upside-down and Guyot training system, with a planting density averaging 5,000 vines per hectare.

## PRODUCTION AREA

At the La Viarte estate in the Colli Orientali del Friuli, in the municipality of Prepotto, on 24 hectares of unique hillside vineyards at approximately 150/200 meters above sea level, with an eastern and southeastern exposure, the soils of Eocene origin locally known as "Ponca" consist of layers of marl and sandstone.

## WINEMAKING

The harvest is carried out by hand with cluster selection, followed by a soft pressing of the grapes and a maceration on the skins for 15/20 days. Each grape variety is vinified separately, with fermentation taking place at temperatures between 25 and 28 degrees Celsius with frequent punch-downs. After racking, each individual variety matures for 24/30 months in French oak barriques and tonneaux, where malolactic fermentation occurs. Then, the blend is assembled, followed by further refinement in the bottle for at least 12 months before being commercialized.

## ORGANOLEPTIC CHARACTERISTICS

Ruby red color tending towards violet. Intense and captivating aroma, decisive and enveloping, with hints of red and black berry fruit blended with more evolved tertiary aromas. On the palate, it is dry, ample, and of excellent structure, with a precise correspondence between aroma and taste, harmonious and long-lasting.

## SERVING TEMPERATURE

Serve at 18°C in a wide glass.

## HOW TO LIST ON THE WINE LIST

Ròi Riserva [year] – D.O.C. Friuli Colli Orientali – La Viarte

## PAIRING

