

ROSÉ LIENDE

I.G.T. TREVENEZIE

13 / 13.5% Vol.



GRAPES

Schioppettino

Vineyards cultivated using a modified double upside-down and Guyot training system, with a planting density of 3,500 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 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, followed by a soft pressing of the grapes with brief skin maceration. Vinification takes place in stainless steel tanks at controlled temperature. It rests for 4 months on the fine lees in stainless steel tanks, then undergoes further refinement in the bottle for at least 3 months before being commercialized.

ORGANOLEPTIC CHARACTERISTICS

Pale and crystalline coppery pink color, on the nose it presents delicate hints of currant and wild strawberries, fresh and vibrant on the palate, savory and mineral, with a long and pleasant finish.

SERVING TEMPERATURE

Serve at 8-10°C in a wide glass.

HOW TO LIST ON THE WINE LIST

Friulano Liende [year]
I.G.T. Trevenezie - La Viarte

PAIRING

