

# TAZZELENNGHE RISERVA

D.O.C. FRIULI COLLI ORIENTALI

13.5 / 14% Vol.



## GRAPES

### Tazzelenghe – *autochthonous*

Very few hectares of vineyards in the entire region, vineyards cultivated with the double upside-down and Guyot training system, with an average planting density of 4,000 vines per hectare.

## PRODUCTION AREA

In the La Viarte estate, located in the Eastern Hills of Friuli in the municipality of Prepotto, there are 24 hectares of vineyards on a single hilly body, at an altitude of about 150/200 meters above sea level, with an exposure to the East and Southeast. The soils, of Eocene origin and locally known as “Ponca”, are composed 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 maceration on the skins for 15 days. Fermentation takes place at temperatures between 25 and 28 degrees Celsius with frequent punch-downs. Aging occurs in French oak barriques and tonneaux for 24/30 months, followed by further refinement in the bottle for at least 48 months before commercialization.

## ORGANOLEPTIC CHARACTERISTICS

Intense and expansive fragrance, pleasant, with black fruits and cherries in jam, spicy notes with hints of chocolate, tobacco, and undergrowth. The palate is dry and fresh, enveloping, with a firm tannin that prolongs the taste for an endless finish. Wine with a very long life.

## SERVING TEMPERATURE

Serve at 18°C in a wide glass.

## HOW TO LIST ON THE WINE LIST

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

## PAIRING

