



Poppone

Red Blend



GRAPE VARIETY

Merlot, Pignolo



SOIL

Clay soil of moraine origin, Eastern Friuli region



GRAPE GROWING

Guyot training system with a vine density of 4,500 vines/ha. The yield is limited to an average of 2 kg of grapes per vine.



VINIFICATION

The best Merlot grapes, harvested by hand are laid out on crates for around 4 weeks of gentle drying (Appassimento). The dried grapes are then softly pressed and fermented in stainless steel tanks.

The Pignolo grapes, crushed and macerated for about 15 days, undergo alcoholic and malolactic fermentation in stainless steel. This wine ages 12 months in French oak tonneaux.

The two wines are then assembled. Bottle ageing for not 6 months and over before release.



ALCOHOL - RESIDUAL SUGAR - TOTAL ACIDITY*

14.50 % vol. - 12.00 g/L - 5.50 g/L

* indicative values



TASTING NOTES

Ruby Red. Bouquet of crispy dark cherry, small berries, and dark chocolate. The palate is distinguished by balance and a “manly” pleasantness.



PAIRING AND SERVICE SUGGESTIONS

Braised red meats are one of the most recommended pairings, although excellent with aged cheeses. Suggested as meditation wine with a good dark chocolate. Preferred service temperature ranges from 18° to 20° C in a thin large bowl glass.



AGEING POTENTIAL

10 years or more if stored in ideal conditions.



BOTTLE SIZES

0.75 - 1.5 - 3 - 18 L