



## Ros di Muri

Red Blend



### GRAPE VARIETY

Merlot - Cab. Sauvignon - Refosco P.R.



### SOIL

Pebbly plain with red clay deposits of moraine origin, Central 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 three grape varieties are harvested separately according to their phenolic ripeness. Each wine is vinified separately. The soft crushing is followed by a maceration of about 15 days. After racking the alcoholic and malolactic fermentation are completed in steel containers. In the fall the three wines are assembled. The blend ages in French oak tonneaux for 18 months. Bottle ageing for not less than 12 months.



### ALCOHOL - TOTAL ACIDITY \*

14 % vol. - 5.00 g/L  
\* indicative values



### TASTING NOTES

Deep ruby red. Hints of sour cherries, crispy cherry and fine spices. The palate reveals a wine with character where mature notes of leather and cocoa stand out. Generous and velvety, complex and typical.



### PAIRING AND SERVICE SUGGESTIONS

Natural choice alongside important meat dishes, grilled or roasted, game or hard seasoned cheeses. 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, protected from light sources and sudden changes in temperature.



### BOTTLE SIZES

0.75 L