

ROSSO REÂL

Grapes:

Tazzelenghe with Merlot and Cabernet Sauvignon. **Harvest:**

Manual harvest from late September to early October.

Wine making and ageing:

It ages 12 months in barriques, 48 months in large oak barrels followed by 12 months of bottle-ageing.

Colour:

Deep ruby red with purple shades.

Aroma:

The aromatic profile is focused on ripe fruit. Strawberry, raspberry and blackberry jam along with floral scents of mountain cyclamen and red rose intermixed with a spicy note of cinnamon.

Sensory characteristics:

On the palate there is plenty of high but sweet tannin hiding below all the glycerine and fruit. Very pleasant balsamic ending.

You can pair it with important pasta dishes and grilled red meat.



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