

# ROSSO

## Grapes:

Merlot, Cabernet Sauvignon, Refosco dal peduncolo rosso and Tazzelenghe.

Harvest: Manual harvest from mid to late September.

## Wine making and ageing:

It ages 12 months in barriques, 12 months in large oak barrels followed by 6 months of bottle-ageing.

#### Colour:

Brilliant ruby red with purple shades.

## Aroma:

A striking aromatic profile with fruity scents of blueberry, mulberry and crunchy plum.

A delicate floral hint of rose is intermixed with smoky notes of coffee and leather.

## Sensory characteristics:

Full-bodied, with a high tannic profile yet nicely melted in the whole texture.

A youthful wine with a remarkable and nice freshness which performs at its best when paired with grilled meat and medium aged cheese.



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