

Blason wines

ROSSO - CEDRI

Classification:
IGT VENEZIA GIULIA

Variety:
selection of Merlot and Cabernet Franc grapes

Vine training system:
Guyot

Soil:
alluvial gravel highly fertilized

Harvest:
September

Method of harvesting:
by machine

Winemaking:
Next-stemming and macerate for 4-5 days at a temperature of 26-28 ° C; pumping frequent but shortterm in order to get a fresh fruity wine and harmonious.

Description and food pairing:
presented a bouquet and filled with fragrant aromas of raspberry, blackberry and blueberry, taste pleasant, soft, full-bodied, balanced, fruity with a slight herbaceous flavor, indicated with red meat dishes, roasts, poultry, rabbit, and mature cheeses.

