

Blason wines

Bruma Rosso

Classification:

DOC Friuli Isonzo

Variety:

70% Cabernet Sauvignon,
30% Merlot

Vine training system:

Guyot

Soil:

pebbly limestone rich in iron oxides

Harvest:

First ten days of October

Method of harvesting:

By hand

Winemaking:

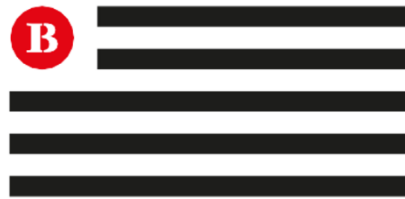
The grapes are destemmed and left to macerate in barrique for 10 days at a temperature of 26°C, brief and frequent hand-stirring of the lees

Ageing:

18 months in barrique and
6 months in the bottle

Description and food pairing:

intense with hints of red berries and leather,
chocolate, roasted coffee beans
with a balsamic finish.
Flavours concentrate in the mouth;
full and warm.
Goes well with mature cheeses,
game and pot roasts.



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