



TERESA RAIZ

SELEZIONE

DECANO ROSSO

DOC COLLI ORIENTALI DEL FRIULI



GROWING AREA

Vigneti Teresa Raiz
(morainic and hilly soil).

GRAPE VARIETIES

30% Cabernet Sauvignon,
10% Cabernet Franc and 60% Merlot.

ALCOHOL

13,5% vol.

HARVEST PERIOD

First 10 days of October.

YEAR OF PLANT

1980.

VINEYARD DENSITY

3.500 vines per hectare.

TRAINING SYSTEM

Cappuccina (double arched cane).

HARVEST METHOD

Manual, into shallow boxes.

VINIFICATION

On the skins, with a cold pre-maceration (5 °C) followed by a 2-day maceration at temperatures up to 30 °C, then fermentation at 24-25 °C after partial removal of seeds.

MATURATION

One year's maturation in Allier oak barrels, then 6 months' bottle ageing in glass.

COLOUR

Deep ruby.

NOSE

The characteristics of its noble varieties are in generous evidence: complex and seductive, with fragrances of morello cherry and wild red berries, concluding with a touch of spice.

PALATE

Velvety and very generous, showing supple tannins and a judicious acidity that contribute to a superbly structured, well-balanced palate; it develops beautifully in the mouth, with impressions of wild berry-fruit, and concludes on a delicious spicy note.

SERVING SUGGESTIONS

Roasts and elegant meat-based dishes, game, aged and full-flavoured cheeses.

SERVING TEMPERATURE

16-18 °C.

AGEING

14 months in Franch Allier oak.