

Mon Rouge DOC Friuli Colli Orientali



Grapes:	Merlot, Refosco, Cabernet
Designation:	DOC Friuli Colli Orientali
Provenance of grapes:	The vineyards of Castello di Buttrio
Soil:	Alternate layers of marl and sandstone of Eocene origin, known as "ponca" in Friulian
Vineyard sites:	Hillslope rows, planted on ledges for improved vineyard management
Site climate:	The location in the hills at Castello di Buttrio, 142 metres above sea level, ensures perfect air circulation and the ideal range of day-night temperatures at harvest time brings the grapes to optimal ripeness

Age of vines:	Variable, normally the more recently planted vines are used
Training system:	Double Guyot at 5,000 vines per hectare
Yield per vine:	1.5 kg of fruit per plant
Vineyard management:	Integrated low environmental impact management to encourage the grapes to express the territory
Harvest period:	Decided on the basis of periodic grape tastings and checks of sugar, acidity, polyphenol content and aromatic ripeness
Harvest method:	By hand in small cases
Vinification:	The grapes are destemmed, inoculated with cultured yeasts and left in contact with the skins for 7-9 days. Maceration is carried out to a protocol that entails periodic pump-overs and rack-and-return. The fermentation temperature is kept at 20-25 °C to bring out the grape's notes of fruit. Maceration and alcoholic fermentation are followed by malolactic fermentation
Maturation:	For 11-12 months in stainless steel tanks on the fermentation lees, kept in suspension by periodic stirring
Release to market:	15 months after the harvest
Sensory profile:	<p><u>Appearance:</u> Ruby red</p> <p><u>Nose:</u> Reminiscent of black cherries, raspberries and strawberries</p> <p><u>Palate:</u> Plush-textured, fresh-tasting and easy to drink</p>
Food matchings:	Magnificent with piquant and moderately mature cheeses, white meats and baked fish. Excellent with brodetto alla Gradese (Grado-style fish stew). A palate-stimulating aperitif when served with cured meats and cold cuts
Serving temperature:	16-18 °C

