



OVALIS BLEND ROSSO



Production area: Friuli Venezia-Giulia



Vine: Merlot, Cabernet Franc, Refosco dal Peduncolo Rosso



Vine training system: Guyot method – sixth planting distances with 4500 vines per hectare



Grape harvesting: Grape harvesting begins from the mid-September, the verification of grape ripening in various vineyard locations and then with manual crushing of the petiole which starts the drying period on the plant until the beginning of October. The actual harvest begins after about 15/20 days of drying, generally around the first half of October. The grapes are then taken to the cellar for further qualitative selection and are then destined for winemaking



Wine making: The grapes are harvested to the best degree of sugar and phenol maturation and delicately destemmed and pressed. Once the fermentation-maceration has begun, within controlled temperature stainless steel tanks, frequent refills and délestage are performed for about 10 days to facilitate the extraction of the aromatic and phenolic component from the skins. Subsequently, the wine is poured and the wine ends its alcoholic and malolactic fermentation in French oak barriques (225l) for 18 months. After that period, wine blending takes place then aging in the bottle for about 6 months before being marketed



Colour: Ruby red



Sensory notes: It has a bouquet that recalls cherry, small fruit, spices and vanilla. It is soft and full bodied on the palate



Gastronomic pairing: Excellent with red meat, soup and mature cheese



Serving temperature: 17-18° C



Alcohol content: 13.5 % Vol.

