



# RUGUS



**Production area:** Friuli Venezia-Giulia



**Vine:** Forgiarin – Pinot Nero



**Vine training system:** Double arched with the planting of 4000 vines per hectare.



**Grape harvesting:** The harvest begins in mid-September with the verification of grape ripening in different locations of the vineyards and continues until the beginning of October. Subsequently the grapes are taken to the cellar for further qualitative selection and then destined for winemaking.



**Wine making:** The grapes are delicately de-stemmed and immediately undergo a short maceration. Afterwards they are delicately pressed; a part of the must obtained is placed inside 30hl oak barrels and remains there for another 6 months with its own yeasts, during which a malolactic fermentation occurs, the remaining part is left in stainless steel tanks at a controlled temperature. The bottling follows in the presence of complete oxidation. A further 40 months of aging with its yeasts enhances the refining process. The bottles are then placed horizontally on special racks, called "pupitres" and are manually and daily rotated and tilted to allow the yeasts to settle towards the bottle neck before the final disgorgement or *dégorgement*, called "*à la volée*", just as art and ancient tradition dictates.



**Colour:** Bright Ruby Red.



**Sensory notes:** A Bouquet of fresh red fruit like cherry, strawberry and raspberry in the mouth; it is elegant and balanced.



**Gastronomic pairing:** Excellent with first courses of meat, or with more substantial and fatty dishes, such as important boiled meats and flavours from the past; grilled meats, "Cotechino" (large pork sausage) and traditional salami.



**Serving temperature:** 8° C



**Alcohol content:** 12,5% Vol.



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