



TAZZELENNGHE RIEPPI



Production area: Friuli Venezia-Giulia



Vine: 100% Tazzelenghe



Vine training system: Doppio capovolto with a planting density of 4,500 vines per hectare



Grape harvesting: The bunches after having undergone a thinning on the plant in June are harvested by hand. The harvest generally begins around the beginning of October, subsequently, the grapes are taken to the cellar for further qualitative selection and then they are destined for vinification.



Wine making: After a delicate destemming and pressing, the must ferments on the skins for about 15 days, with several pumping over, until it is racked. The wine is aged in oak barriques for about 24 months. Refinement in the bottle for 6 months before release.



Colour: Intense red color with violet reflections.



Sensory notes: Robust wine that softens as a result of aging. The bouquet is large and pleasant with hints of tobacco and chocolate.



Gastronomic pairing: It is perfect accompanied with game. Excellent with aged cheeses.



Serving temperature: 18° C



Alcohol content: 14% Vol.



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