



Name of the wine: **Rosso delle Oche**

Grapes: Red grapes

Type of soil: Clay and stones

Production Region: Friuli Venezia Giulia

Vineyard: date of plant 2000

Type of plant: Guyot

The grapes are destemmed, crushed and, macerated for seven days with soft daily movements (delestage). They are fermented at low temperature (23 °C)

The wine has done malolactic fermentation and conserved on fine lees for several months in steel tanks.

The wine has red ruby colour with purple reflections. The nose is rich on red fruits (cherry, raspberry) and spicy (pepper, green grass) aromas. The taste is smooth, wrap, the tannins a sweet and equilibrated with the concentration of the wine.

Serve it at a temperature of 18 °C, it is good in combination with red meats, poultry and mature cheeses.

