



Name of the wine: **IGT Venezia Giulia Rosso**

**“Svual”**

Grape: Merlot, Cabernet Sauvignon

Type of soil: clay, stones.

Production area: Friuli Grave

Vineyard: date of plant : 2000

Type of plant: Guyot

The grapes have been processed separately with a long term maceration of about 20 days.

The wine even after the end of maceration has been put into French barrels where it has done malolactic fermentation. There the wine stays for two years “elevage” on fine lees.

The name of the wine means “the flight” in Friuli’s language.

The wine has of strong ruby red colour with some mauve spots, at the nose smells of little red fruits ( blueberry, blackberry, raspberry ), the wood gives only complexity and a little note of spicy but it is not predominant. Tannins are present in large quantity but they are smooth and give to the wine a full body and a considerable length at taste. It is very good combined with grilled and stewed red meats, mature cheeses. You can serve it at a 20 °C of temperature and you can open the bottle one hour before serving .

