



BRUMÂL
ROSSO I.G.T. VENEZIA GIULIA

WINE CHARACTERISTICS

Ruby red wine of beautiful intensity to the nose, intense pleasant aroma with scents of berry and herbs.

Tannic, full bodied and persistent on the palat. It may be aged for two or more years, especially in good vintages.

RECOMMENDED WITH

Ideal with traditional grilled red and white meats.

SERVING TEMPERATURE

18 °C; 64 °F.

AWARDS

Gilbert & Gaillard International Wine Guide, 83 pt.

James Suckling, 91 pt.

Bibenda, 4 Bunches

Vini d'Italia del Gambero Rosso, 2 Glasses

I vini di Veronelli, 90 pt.

SOIL	Gravelly of alluvial foothill origin, typical of the land named "Grave del Friuli".
GRAPES	The best red grapes.
GROWING SYSTEM	Guyot.
HARVEST	First fortnight of October.
VINIFICATION	In red with fermentation on the skins with "Ganimede" method at controlled temperature to facilitate the extraction of the colour, the development and preservation of original aromas.
FINING	Ageing of 25% of total grape in oak barrique for 10 months.