



NAOS

ROSSO I.G.T. VENEZIA GIULIA

Wine characteristics

Ruby red wine of beautiful intensity, mighty and charming to the nose, with hints of black pepper, tobacco, leather, bilberry, coffee and bitter chocolate.

The sip is firm, soft, fat, with great gustative impact on dry registers with soft tannins and a very long balsamic ending.

Recommended with

Perfect with traditional dishes of the Friulan kitchen based on game, red meat and tasty cheeses.

Serving Temperature

18 °C; 62 °F, to open one hour before serving

Awards

- › Golden Lion: best wine at the national wine competition of Pramaggiore - Italy
- › Gran Menzione at the Vintaly International Wine Competition
- › 3 Stars out of three in Wine Guide of Friuli Venezia Giulia Region
- › Yearbook of the best Italian wines by Luca Maroni
- › Bronze Medal at Decanter World Wine Awards

Soil

Gravelly of alluvial foothill origin, typical of the DOC "Grave del Friuli"

Grapes

Refosco dal Peduncolo Rosso (60%)
Merlot (30%), Cabernet Franc (10%)

Growing system

Guyot and Casarsa

Harvest

Manual selection of grapes

Vinification

Drying of 20% circa of the grapes.
Vinification in red with maceration on the skins for 15 days in order to extract the colour and save the original fragrances and taste of the grapes

Fining

Eight months in barrique and later fining in bottle for at least 24 months in our cellar under controlled temperature and humidity

Production

6000 numbered bottles