



ALTÙRIS®

VIGNAIOLI IN TERRE DI CONFINE



RED MÙL

PRODUCTION ZONE

Plains and hills close to Cividale del Friuli (NE Italy)

VARIETAL

Merlot and Sauvignon

GROWING SYSTEM

Guyot e Friuli single inverted

HARVEST PERIOD

September

WINEMAKING

After harvesting, the grapes are processed separately.

The Sauvignon is gently pressed to obtain the must followed by a cold static decantation. Fermentation and aging take place "sur lies" in glass-lined cement tanks under controlled temperature. Differently, the Merlot grapes are gently destemmed before crushing. The must thus obtained is left to ferment with the skins at controlled temperature with frequent pumping over to extract colour and aromas. After racking off, aging takes place in 2500 litre cherry tree barrels. After blending them together, the wine is bottled and released in springtime at one year and a half after the harvest.

ALCOHOL

13% vol. average

COLOUR

Ruby red

TASTING NOTES

Notes of cherry and light vanilla at the nose. On the palate it reveals a velvety and elegant character with a fresh and tempting finish.

SERVING TEMPERATURE

14 - 16 °C

SUGGESTED PAIRING

Excellent as an aperitif or combined with delicate first courses, fish, white meats and fried dishes. Also served fresh.

AZIENDA AGRICOLA ALTÙRIS S.S.A.