



ALTÙRIS®

VIGNAIOLI IN TERRE DI CONFINE



PINK MÙL

PRODUCTION ZONE

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

VARIETAL

Cabernet Sauvignon and Sauvignon

GROWING SYSTEM

Guyot and 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 Cabernet Sauvignon grapes after a cold maceration are gently crushed.

The must thus obtained is left to ferment and let to rest in 500 litre oak barrels. After blending them together, the wine is bottled and released after one year and a half after the harvest.

ALCOHOL

13% vol. average

COLOUR

Light cherry pink.

TASTING NOTES

The fresh and fruity bouquet shows notes of red fruits, raspberries and cherries; on the palate, it confirms the freshness and tasty character; a wine of great drinkability.

SERVING TEMPERATURE

10 - 12 °C

SUGGESTED PAIRING

Excellent as an apéritif or paired with cold cuts and not aged cheeses, also matches well with delicate first courses, fish and white meats. Serve cool.

AZIENDA AGRICOLA ALTÙRIS S.S.A.