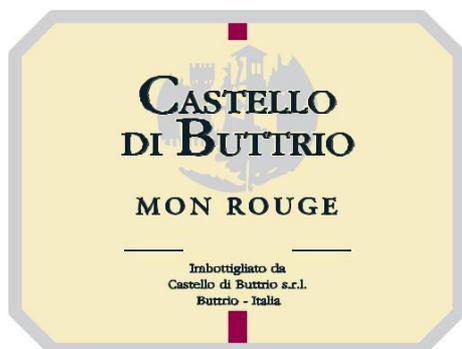


Mon Rouge IGT Venezia Giulia



Grapes: Merlot, Refosco, Cabernet
Designation: IGT Venezia Giulia
Provenance of grapes: The vineyards of Castello di Buttrio
Soil: Alternate layers of marl and sandstone of Eocene origin, known as “ponca” in Friulian Hillslope rows, planted on ledges for improved vineyard management
Vineyard sites:
Site climate: The location in the hills at Castello di Buttrio, 142 metres above sea level, ensures perfect air circulation and the ideal range of day-night temperatures at harvest time brings the grapes to optimal ripeness

Age of vines: Variable, normally the more recently planted vines are used
Training system: Double Guyot at 5,000 vines per hectare
Yield per vine: 1.5 kg of fruit per plant
Vineyard management: Integrated low environmental impact management to encourage the grapes to express the territory
Harvest period: Decided on the basis of periodic grape tastings and checks of sugar, acidity, polyphenol content and aromatic ripeness
Harvest method: By hand in small cases
Vinification: The grapes are destemmed, inoculated with cultured yeasts and left in contact with the skins for 7-9 days. Maceration is carried out to a protocol that entails periodic pump-overs and rack-and-return. The fermentation temperature is kept at 20-25 °C to bring out the grape’s notes of fruit. Maceration and alcoholic fermentation are followed by malolactic fermentation
Maturation: For 11-12 months in stainless steel tanks on the fermentation lees, kept in suspension by periodic stirring
Release to market: 15 months after the harvest
Sensory profile:
Appearance: Ruby red
Nose: Reminiscent of black cherries, raspberries and strawberries
Palate: Plush-textured, fresh-tasting and easy to drink
Food matchings: Magnificent with piquant and moderately mature cheeses, white meats and baked fish. Excellent with brodetto alla Gradese (Grado-style fish stew). A palate-stimulating aperitif when served with cured meats and cold cuts
Serving temperature: 16-18 °C

