

Uve Carate Riserva DOC Friuli Colli Orientali



Grapes:	Merlot
Designation:	DOC Friuli Colli Orientali
Provenance of grapes:	From the “I Ronchi” vineyard at Castello di Buttrio
Soil:	Alternate layers of marl and sandstone of Eocene origin, known as “ponca” in Friulian
Vineyard sites:	Hillslope rows, planted on ledges for improved vineyard management
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:	30-50 years
Training system:	Single Guyot at 3,500 vines per hectare
Yield per vine:	1 kg of fruit per plant
Vineyard management:	Integrated low environmental impact management encourages the grapes to express the territory
Harvest period:	Decided on the basis of phenolic and aromatic ripeness monitored by laboratory tests and grape tasting
Harvest method:	By hand in small cases
Vinification:	The grapes are destemmed and crushed. Maceration with periodic pump-overs lasts for about four weeks. Alcoholic fermentation is followed by malolactic fermentation
Maturation:	For 20 months in first-use, mid toasted small oak casks on the fermentation lees, kept in suspension by periodic stirring
Release to market:	30-32 months after the harvest following further bottle ageing
Sensory profile:	<u>Appearance:</u> Deep ruby red <u>Nose:</u> Currants, brambles and dried figs complement the coffee, chocolate and spice aromatics <u>Palate:</u> Fragrances and aromas come together on a rounded palate that flaunts complex, mouth-pervading tannins
Food matchings:	Superb with game and red meats. Excellent with roasts, braises and mature piquant cheeses
Serving temperature:	18-20 °C

