



CASTELLO DI BUTTRIO



## UVE CARATE - ROSSO RISERVA

DOC FRIULI COLLI ORIENTALI

Grapes:	Merlot
Designation:	DOC Friuli Colli Orientali
Provenance of grapes:	From the vineyards of 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:	30-60 years
Training system:	Guyot
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.
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:	Appearance: Deep red. Nose: Currants, brambles and dried figs complement the coffee, chocolate and spice aromatics. Palate: 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
Goblet recommended:	