

Alsarà

Friuli Colli Orientali DOC Red Reserve

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RED WINE



Grape variety

100% Merlot.

Soil

Marly-Arenaceous.

Winemaking

Long maceration period under controlled temperature. During this phase the must undergoes intensive remontage to extract both colour and tannins. Fermentation takes place in stainless steel vats, then the wine ages in barrique barrels for at least 18 months.

Colour

Intense, inky ruby red.

Tasting notes

The nose is complex and intense with aromas that range from jam to spices. A pervasive, velvety red wine with a firm structure. It has great personality and length.

Food pairing

It superbly complements fatty meats and gnocchi and pastas with meaty game sauces, and grilled meat.

Harvest

By hand

Serving temperature

18 °C