



San Simone®

## RISERVE LINE

### EVANTE

MERLOT Friuli Grave Doc



**CURIOSITY:** Evante, “Thriving” in Greek mythology, was the son of Dionysus, God of love and wine. It is told that Dionysus wanted his son Evante to reign over a land particularly suitable for cultivation of the vine.

**Production zone:** Friuli Venezia Giulia region, western area of Friuli Grave Doc appellation, municipality of Azzano Decimo. Alluvial soil composed essentially of limestone and clay.

**Grape Variety:** 100% Merlot.

**Vineyards:** guyot training system, 4.500 vines per hectare, yield 50 ql/Ha.

**Harvest period:** IV week of September/I week of October.

**Vinification:** crushing and destemming, followed by approximately 20 days maceration in stainless steel tanks at controlled temperature (26-28°C); after racking, fermentation in oak barrels where it refines for about 18 months. The aging continues in stainless steel vats before the bottling. Finally refining in bottle for 6 months.

**Alcohol content:** 13% by vol.

**Aging potential:** to be drunk immediately or to be kept up to 10-12 years.

**Colour:** intense ruby red with violet hues.

**Nose:** intense and varied, it is characterized by fruity and spicy notes, that ranges from blackcurrant jam to spirit cherry, from cloves and black pepper to chocolate.

**Palate:** full-bodied, intense, round and harmonious, it is characterized by sturdy tannic structure and shows a freshness well balanced with soft notes. Perfectly matching the nose, is velvety and sapid; the aftertaste is persistent and closes on tones of fruit and spices.

**Food pairing:** excellent with main course, like risotto with mushrooms or liver and ravioli with meat. It accompanies pleasantly boiled, grilled and roasted red meats and aged hard cheeses. Excellent with herb beef steak.

**Serving temperature:** ideal at 20-22 °C.

**Suitable for vegetarians and vegans.**