



San Simone[®]

RONDOVER LINE

ROSSO

Trevenezie IGT

CURIOSITY: stylized label, with a strong visual impact, to describe the personality and character of the wine. Modern and practical screw cap, to ensure safe resealing and cutback of sulphites. It is a blend of Cabernet Sauvignon, Merlot and Refosco d.p.r. varieties, a perfect wine for every occasion. It enriches the harmony of the classic Bordeaux blend, Merlot and Cabernet Sauvignon with the character of Refosco.



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: 40% Cabernet Sauvignon, 30% Merlot , 30% Refosco d.p.r.

Vineyards: spur cordon training system, 4.000 vines per hectare, yield 80 ql/Ha.

Harvest Period: IV week of September / I week of October.

Vinification: crushing and destemming, followed by prolonged maceration in thermo-controlled stainless steel tanks (24-26°C). Separation of the skin through soft pressing. After fermentation, the wine obtained by blending three different varieties and in different percentages, ages in steel tanks in contact with the lees for almost two years before bottling. To provide body and structure a small part is aged in oak barrels.

Alcohol Content: 13% by vol.

Aging Potential: to be drunk immediately or to be kept up to 3-5 years.

Colour: intense ruby red.

Nose: delicate and vinous, with intense notes of wild berries, reminiscent of raspberry, cherry and blackberry.

Palate: dry, soft and harmonious, authenticates the expectations originated through nose.

Food Pairing: ideal as an aperitif accompanied by Pordenone meat-roll, it exalts red meat and semi seasoned cheese. Excellent with grilled liver and pasta with beans.

Serving temperature: ideal at 18-20°C.

Suitable for vegetarians and vegans.