

GRA DIS



IGT VENEZIA GIULIA GRADIS

Variety:

Merlot, Cabernet Sauvignon

Vinification:

the grapes are harvested exclusively by hand, destemmed and fermented for about 15 days at a temperature of 25 ° c. Then, the Merlot wine is aged in barrique while the Cabernet Sauvignon wine in new and used tonneau (max 3 years) for about 18 months. Then the two varieties are assembled. The percentages of the two wines are not always 60/40, but vary according to the vintage and our taste. After aging in wood, the wine is left for some time in a steel tank and then prepared for bottling.

Tasting notes:

intense ruby red color, with hints of ripe red fruit, undergrowth jam and spices. On the palate it is warm, soft and full-bodied with an enveloping tannins.

Food accompaniment:

Generally it goes very well with all meat dishes, even feathered game. Excellent with aged cheeses.