



San Simone®

## RONDOVER LINE

### ROSSO

Delle Venezie IGT



**CURIOSITY:** stylised 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 sulphides. Born as a blend of Cabernet Sauvignon, Merlot and Refosco d.p.r. varieties, it is a wine perfect for any occasion.

**Production Zone:** alluvial plain in Friuli-Venezia Giulia, west zone of Friuli Grave Doc appellation, municipality of Pasiano and Azzano Decimo.

**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. In fact, 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.