

TECHNICAL DATA

ROSSO CASA QUARANTA



Variety	40% Merlot 60% Refosco dal peduncolo rosso
Production zone	Friuli Venezia Giulia
Type of Soil	Alluvial, stony
Training system	Guyot and Sylvoz
Plants per hectare	About 4400
Harvest period	Third September decade
Fermentation	In red, in Steel tank, 22°C
Refining	In Steel tank and barriques
Alcohol content	13 % vol.
Residual sugar	5-6 g/l
Packaging	Boxes with 6 bottles
Serving temperature	16 – 18 °C
Stopper	Cork
Colour	Ruby red with grainy reflexions
Aroma	Red Fruits and Jam harmonize with Vanilla sents
Flavour	Decided and structured character, Wide and persistent
Accompaniment	Red meats, roasts, mature or moderately mature cheese

Contains sulphites
Consumption for minors is prohibited