

COLLIO ROSSO RISERVA DEGLI ORZONI



DOC Collio

PRODUCTION AREA

Russiz Superiore, in the municipality of Capriva del Friuli in the Collio Doc.

GRAPE VARIETY

Cabernet Sauvignon, Merlot, Cabernet Franc

TYPE OF SOIL

The Collio's hilly terrain, formed during the Eocene period, consists of layers of sandstone and loam rock (limestone and clay) that were once part of the ocean floor. The resulting soil is impermeable, so rainwater flows off its surface, producing little erosion and preventing stagnant water.

VINE TRAINING SYSTEM

Guyot

HARVEST

All hand picked

VINIFICATION

After destemming, the must and pulp undergo maceration in temperature-controlled stainless steel tanks for a variable period depending on the year. The wine refines for two years in oak barrels and then one more year in the bottle.

CHARACTERISTICS

Deep ruby-red color with purple hues. Intense, elegant and complex aroma with hints of currant, blackberry, with delicate spicy and balsamic hints. Full-bodied in the mouth, it has a pleasant long finish.

BOTTLE SIZE

0,75 l - 1,5 l - 3,0 l

