

COLLIO ROSSO

CASTELLO DI SPESSA

Vineyard age: planted in 1998

Serving temperature: 16-18° C

Training system: Guyot

Alcohol (ABV): 15%

Sugar rate: <1 g/L

Total acidity: 4,5 g/L

**Vineyard management:
controlled grassing
with row processing**

**Harvest:
in the middle of October**



VINTAGE AND HARVEST NOTES

2008 - The winter was characterized by mild temperatures and frequent rainfall as not experienced in several years. This situation, which continued into the spring period, affected the vegetative awakening of the vine, which occurred with considerable delay. The warm and sunny days, which distinguished the months of August and September, allowed the ripening phase of the grapes to be accelerated. Given the late summer weather pattern, the grapes were healthy and without particular problems with rot.

WINEMAKING

Fermentation in oak tanks for 15-20 days. After the end of the malolactic, the wine is then aged in barriques for 24 months.

It was then aged in bottle for a long time in the cellars of the Castle before being marketed.

VINEYARD LOCATION

Capriva del Friuli

TASTING NOTES

Intense garnet color with ruby reflections. The elegant and enveloping nose reveals notes of sweet spices and red fruit, hints of licorice, cocoa and leather background. Finely spicy and vanilla, very persistent and ample in the mouth. Tannic and silky with a long and persistent finish.

FOOD PAIRING

Prince of the production of red wines goes well with grilled or stewed meats, roast beef, lamb and kid and game. Also excellent with long-aged cheeses.

AWARDS:

2005:

- 92 pt Decanter WWA 2021