EN

SAN SERFF

RED

DOC COLLIO

Grapes: Merlot, Cabernet Sauvignon
Average vine age: 30 years
Training system: mostly Guyot
Alcohol content: 15%
Vineyard management: controlled grass cover with under-row cultivation
Harvest period: early autumn

VINTAGE AND HARVEST NOTES

2008 - The winter was characterised by mild temperatures and frequent rainfall, unlike the previous few years. These conditions continued into spring, delaying the vines' vegetative awakening considerably. The warm, sunny days of August and September accelerated grape ripening. Thanks to the late-summer weather, the grapes were healthy and free from significant rot.

WINEMAKING

Fermentation takes place in oak vats for 15-20 days. Once malolactic fermentation is complete, the wine is transferred to barriques, where it ages for 24 months. It is then bottled and left to mature for a long period in the cellars of the Castle before release.

VINEYARD AREA

Capriva del Friuli

SOIL COMPOSITION

Ponca, composed of marl and sandstone.

TASTING NOTES

Intense garnet colour with ruby highlights. The elegant, enveloping nose reveals notes of sweet spices and red fruit, with hints of liquorice, cocoa and a leathery undertone. Finely spiced and vanilla-scented, it is broad and highly persistent on the palate. Tannic yet silky, with a long, lingering finish.

FOOD PAIRING

The flagship of our red-wine production, it pairs beautifully with grilled or braised meats, roast beef, lamb, kid and game. Also excellent with long-aged cheeses. Serving temperature: 16-18°C.

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