



SOFFUMBERGO

ROSSO I.G.T. Venezia Giulia

This is our red cru which is the fruit of native Refosco grapes from Peduncolo Rosso and international Merlot and Cabernet grapes, all in variable percentage. It is an irresistible wine, rich in colour with a range of notes from wild blackberry to black current, raspberry to tobacco, spices to dry fruit. It is compact and intense on the palate with overtones of cassis, blueberry and coffee which are supported by a good level of tannins making it full-bodied, complex and persistent. It is elevated to a high range wine through its 6 months minimum, refinement period and therefore pairs well with wild meats, both of fur and feather (deer and wild duck), roast veal and leg of lamb.

Serving temperature: 18 °C

Product characteristics:

Area: Parco della Vite e del Vino in the Colli Orientali del Friuli in Colloredo di Soffumbergo (Faedis), vineyard: “**Bondio**” and “**Sottocasa**” for Merlot; the Refosco grapes from Peduncolo Rosso are produced in the vineyard: “**Gondolo**” in the Cividale comune .

Land type: marly-arenaceous rock of eocene origin rich in calcium and potassium containing discrete levels of phosphorus, magnesium and many other micro-elements. The “Gondolo” vineyard is gravelly and calcareous.

Cultivation method: Guyot.

Grape harvest: rigorously harvested by hand, in cases.

Vinification:

The low production of this grape and the careful attention paid to the vine are the secret to this wine. After their gently placed into a drying room (about 5% of the both bunches), the grapes are pressed and destemmed grapes are left to ferment separately in stainless steel tanks (26-28 °C). The method used depends on their potentials. The maceration lasts from 20 to 25 days where after they undergo refinement in French oak barrique barrels for 18 months and then are assembled before being bottled.

Refinement: In the bottle for 6 months minimum.



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