



RONC DI BIANCA

ROSAZZO

CABERNET SAUVIGNON

Grape variety

Cabernet Sauvignon

Alcohol content

13% vol.

Appellation

D.O.C. Friuli Colli Orientali

Soil

Eocene marl, clay

Planting layout

Guyot

When Harvested

Grape harvesting depends on weather conditions experienced throughout the growing season, usually at the end of September or start of October.

Method of Harvesting

Bunches of grapes are selected by hand and placed in baskets.

Vinification

The grapes are first destalked and then pressed and the extracted must is left to macerate for 10-15 days on the skins, occasionally being pressed by hand so that it may take on color and be enriched with tannins from the skins.

Refinement

When alcoholic fermentation is almost finished, the wine is transferred to 500 liter barrels of seasoned French oak, where it completes its malolactic fermentation. After aging for 6-7 months in oak, the wine is transferred to stainless steel tanks and then immediately bottled.

Characteristics

A deep ruby red color, tending towards violet. Intense, fruity, delicate aroma. If aged the bouquet evolves to reveal spicy notes of vanilla and liquorice. Full-bodied and smooth on the palate, especially after aging in oak barrels.

Pairings

Excellent with cold cuts, it also pairs nicely with roasted meats and firm cheeses.

Ideal Temperature

Serve in ample glasses at 18-20°C.

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