



# SIRCH



## ROSSO CLADRECIS Friuli Colli Orientali DOC



*A typical wine blend called Bordeaux was sought in Friuli during the Austrian occupation in 1891. Even though Merlot was not yet widespread, it was suggested that it be experimented with: "It was recognized that it is very profitable to use it – Merlot – for blending with Cabernet in order to obtain a greater product, quick to ripen and always of a uniform type, having all the precious characteristics of delicate aroma, flavor, roundness and harmony of taste". It is precisely with these objectives in mind that Rosso Cladrecis was born. Just as temperature excursions influence the microclimate of this village, so it maintains a constant presence of Merlot and Pignolo, while the other varieties change from vintage to vintage: sometimes it is Refosco dal Peduncolo Rosso, which has always been considered one of Friuli's best vines, and sometimes Cabernet, which is traditionally used in blends with Merlot.*

**Grape variety.** Merlot, Pignolo

**Designation of origin.** Friuli Colli Orientali DOC

**Soil.** Marl and sandstone of Eocene age

**Training system.** Guyot-Sylvoz

**Harvest time.** Between the third week of September and the first week in October

**Harvest method.** By hand

**Vinification.** After de-steeming, the grapes are transferred into stainless steel tanks to ferment at controlled temperature. During three weeks the must is frequently pumped over to extract the maximum color and aromas from the skins

**Maturation.** At the end of fermentation, the wine is placed in oak barrels or small barriques to rest on fine lees for about 18 months, keeping the temperature constant and practicing frequent bâtonnage over this time. Then wine is then racked off and blended before bottling and afterwards let to rests in the cellar

### Organoleptic description

**Color.** Intense ruby red.

**Nose.** The nose is filled with notes of blueberry confiture, underbrush, fine herbs and a vigorous minerality.

**Taste.** On the palate the bold taste is yet elegant like a noble silk. The structure and length are ensured by the Merlot, while the potency and the spice mosaic is credited to Pignolo.

**Food pairing.** Excellent with roasted, grilled or stewed white and red meats, game and mountain cheeses and cold cuts. A good pairing with meat loaf

**Serving temperature.** 18° C