



Sariz
Friuli dei Colli Orientali
DOC Riserva

FRIULI

Producer: Ca'Ronesca

Area of Production: Collio

Grapes: Grape blend: Refosco dal Peduncolo Rossi, Pinot Nero, Merlot, Cabernet.

Vinification: After crushing and de-stemming, the mashed grapes are conveyed into a stainless steel tank and left to ferment for two weeks with the aid of selected yeasts at a temperature of about 26°C, with regular remontage operations. Afterwards until spring the wine ages in stainless steel tanks and during this period the malolactic fermentation and periodical stirring operations take place. Later the wine is put partly in barriques and partly in barrels, made up of French oak, where it ages for one year. Only eight months bottling the wine is introduced onto the market.

Tasting Notes: Of an intensely brilliant ruby red color, it expresses a wide bouquet of berries and cherries, chocolate and vanilla; in the mouth it is soft, full bodied, well balanced and long-lasting.

Food Pairing: It goes well with grilled meats, roast, game and matured cheeses.

Sizing: 750ml & 1.5l bottles



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