



**CANTARUTTI**

***FRIULANO "TERRE DI ROSAZZO SCACCO AL RE"***  
***Friuli Colli Orientali***

**VINE:** 100% Friulano

**PLACE OF GROWING:** In our own vineyards

**PRODUCTION HECTARES:** Ha 6 in high hill

**HARVEST:** Grapes have been immediately picked up at the beginning of September 2008 fully ripe by only selecting the grapes which gave a positive answer to our tastings.

They have been put into cases and carefully transported to the cellar; later they have been chilled in a special tunnel through the checked emission of liquid nitrogen.

Temperature has been kept constant around 0°C, so that the grapes have not been frozen and could be easily destemmed.

**VINIFICATION:** After destamming, grapes have been transported to the press thanks to a conveyor, in presence of gaseous nitrogen.

They have been later softly pressed in presence of nitrogen thanks to a pneumatic press and the obtained must has been transferred in a steel tank for 24-36 hours at a temperature which is around 0°C.

Poured into 225 Lts. barriques and 500 Lts. tonneaux, the fermentation started at a checked temperature (15-18°C).

To improve the organoleptic properties some operations have been made in order to pump over the solid part which lays on the lowest part. The wine has been kept in our barrels for at least 12 months; after this period the only thing left was the selection of the right barriques for the last period of wine-making and then the wine has been bottled.

**TASTING:** Clear aromatic sensations typical of the vine: white peach, anise, pineapple. Rich tones of vanilla, aromatic herbs and honey. At the palate some soft and overall flavourings caress you, enhancing the structure and the elegant body which mark this wine. Full and persistent, with a delicate bitter note at the end.

Winner.

**FOOD & WINE MATCHING:** Perfect with fish dishes, both first main courses and fried or grilled seafood (sea or lake fish); also great with mid matured cheeses or pork dishes. It can be delicate and meantime really steady.

**ALCHOLIC CONTENT:** 15% vol.

**SERVICE TEMPERATURE:** 10 - 15°C



***Recommended Glass:***

