



SOFFUMBERGO

ROSSO I.G.T. Venezia Giulia

Soffumbergo rosso is rich in colour, with aromas ranging from wild blackberry and raspberry to tobacco, coffee and dry fruit. The palate has considerable power, yet it maintains many of the spicy, earthy notes that distinguish reds from Friuli. The clarity and intensity of flavor combined with the inherent structure will ensure many years of enjoyment.

Serving temperature: 18 °C

Product characteristics:

- **Area:** “Bondio” for the grapes of Merlot; “Gondolo” for the grapes of Refosco ; Parco della Vite e del Vino, Friuli Colli Orientali, in the villages of Colloredo di Soffumbergo (Faedis) and Togliano.
- **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 variety:** Merlot (60%), Refosco dal Peduncolo Rosso (40%)
- **Grape harvest:** harvested by hand in the second week of October.
- **Vinification:** the low production of these grapes and the careful attention paid to the vines are the secret to this wine. The 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 after which the refinement in French/Austrian oak barrique barrels starts, lasting for 12 months.
- **Refinement:** in the bottle for six months.

Analytics:

- **Harvest:** 2015
- **Alcohol vol.:** 13,5



COMELLI PAOLINO S.S.A.

33040 FAEDIS (Udine – Italy)
Case Colloredo, 8 - fraz. Colloredo di Soffumbergo
Tel. +39 0432 711226 – Fax. +39 0432 711400
www.comelli.it - e-mail:comelli@comelli.it