



SOSSÓ D.O.C.

Composed of 100% estate grown grapes, Sossó is a uniquely rich, complex, wine. Velvety smooth with distinctive notes of wild berries, black cherry and plum leading to a long, seductive finish.

Region: Friuli, Italy
Appellation: Colli Orientali del Friuli D.O.C. - Rosazzo Rosso Riserva
Grapes: Refosco dal Peduncolo Rosso, Merlot and Pignolo

Vinification: The grapes are carefully destemmed and the fruit is then crushed. Fermentation is carried out with maceration in temperature controlled stainless steel containers and in oak casks. The juice is pumped over the cap frequently for about three weeks, in order to extract color and aroma compounds from the skins.

Aging: The wines are blended and racked into barriques, where they mature for 18 months. The bottled wine is aged in temperature-controlled binning cellars for a minimum of 18 months.

Color: Very deep, almost impenetrable ruby red
Aroma: Broad, elegant, very complex, with sweet notes of morello cherry, ripe plum, wild berries, mingling with intense notes of spice.
Palate: Mouth filling and well-structured, velvety; sweet, close-knit tannins and acidity in perfect harmony with the wine's richness and concentration; long, lingering, mineral fruity finish, with wild berry flavors that merge with intense and balsamic spicy notes.

Serving suggestions: This wine is perfect with red meats, roasts and game. It also complements mature or moderately-mature cheeses.

Alcohol: 14%

