



GRADIS'CIUTTA

COLLIO ROSSO



WINE A typical Bordeaux blend, obtained from 70% Merlot, 25% Cabernet Franc, and 5% Cabernet Sauvignon. These vines were introduced in the region in the middle of the 1800s. In 1891, at the time of the IV Austrian Enological Congress, these grapes were grown “on the grand slopes of Gorizia.. Succeeding very well in quantity as well as quality.” The grapes come from the territory of Vecchia Con-tea of Gorizia which is now part of both Italy and Slovenia; up until 1918 these vines were part of the Austro-Hungarian Empire.

VINIFICATION The grapes are harvested later than normal. They are macerated for about 10-15 days. The wine is aged in large wooden casks for about 12 months, bottled in November of the following year, and finally aged in the bottle for an additional year. Curiosity: Rosso Sentis is a niche wine as it is only produced during the best harvests.

ORGANOLEPTIC CHARACTERISTICS Intense ruby red with garnet reflections. Its bouquet recalls raspberry, violets, wisteria, blackberries, flint, freshly cut herbs, and sour cherries. It displays harmony and balance, enveloping the palate with long and intense sensations. The finish leaves a clean and dry taste in the mouth along with pleasant tannins.

SERVING TEMPERATURE Serve around 18-20°C (65-70°F)

RECOMMENDED FOODS Recommended with roasted meats. It is delightful with game, stewed or roasted.