RaliWine

When the passion comes true ...

ROSSO

Gradisciutta

Production area
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 Contea of Gorizia whic is now part of both Italy and Slovenia; up until 1918 these vines werw part of the Austro-hungarian Empire.

Vineyards
Type: Red
Grapes: 70% Merlot, 25% Cabernet Franc and 5% Cabernet Sauvignon
Harvest: The grapes are harvested later than normal

Maturation
The wine is aged in large wooden casks for about 12 months, bottled in November of the following year
Aging in the bottle: 1 year

Sensory
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
It is recommended to be served at 18 - 20˚C

Recommended foods
Food pairings recommended with roasted meats, it is delightful with game, stewed or roasted.

RALITSA GEORGIEVA, Sofia, Bulgaria ● T. 0893593293 ● info@rali.wine ● www.rali.wine