

Russolo Borgo di Peuma

Denomination:

Venezia Giulia I.G.T. Rosso

Vine:

Blend of native and international varieties

Exposure of the vineyards:

East/North East - West/South West

Growing system:

Guyot

Type of climate:

Warm temperate climate, with harsh winters and hot summers marked by significant night temperature variations. The considerable rainfall brings on average around 1.350 millimeters of water onto the soil over the course of a year.

Harvest period:

End of September

Fermentation temperature:

16/18°Celsius depending on the cultivar

Duration of fermentation:

8/10 days

Organoleptic notes:

Wine with a deep red colour veering towards purple. A typical aroma of ripe berries. Its bouquet evolves into hints of vanilla, liquorice and spices. A full and velvety wine on the palate with excellent tannic structure. Never aggressive even when young.



Location of the vineyards:

San Quirino - Friuli - Italy

Altitude of the vineyards:

105 meters above sea level

Plant density:

5.500 vines per hectare

Type of soil:

Flat area made up of the alluvial fan of the Cellina stream. It is a thick mattress of alluvial sediments of calcareous-dolomitic nature of fluvioglacial origin located at the foot of the Friulian Dolomites.

Fermentation:

In stainless steel tanks with temperature control

Malolactic Fermentation:

Contextual to alcoholic fermentation

Bottling period:

About two years after the harvest

Pairings:

Wine for white and red meats. It pairs very well with mature cheese. Also pleasant as a meditation wine, especially if it has already reached at least an average age. Ideal serving temperature of 18-20° C.