



Thanks to the thermoregulatory action of the sea and to the mountains that surround the plain and stop the penetration of the north winds, a perfect balance is created, which gives life to elegant and fragrant wines.



FRIULI ISONZO

# Rosa Carmonis

D.O.C.

Grape variety  
Merlot



Dolomitic rose petal, crystalline with copperish and onion-skin highlights.



Slightly fruity with a spiced nutmeg aroma.



Mellow, elegant and silky, complex, sapid and clean, slightly tannic.

**Description:** medium-big cluster with round, midnight-blue colored berries; simple flavor. **Vine training system:** Guyot, and single or double Cappuccina, medium-short pruning system, 5-10 buds. **Harvest period:** end of September. **Vinification:** the de-stemmed grapes are macerated for a long time in cooled pneumatic presses, in order to extract from the skin the antioxidant substances helathy for the human body. After the pressing, the must ferments at a controlled temperature in stainless steel tanks. **Maturation:** 6 months on the fine lees in stainless steel tanks. **Colour:** dolomitic rose petal, crystalline with copperish and onion-skin highlights. **Aroma:** slightly fruity and spiced of nutmeg aroma. **Taste:** mellow, elegant and silky, complex, sapid and clean, slightly tannic. **Serve with:** vegetable and pasta dishes, risotto and omelets with herbs, pink *radicchio* from Chioggia, Mediterranean cuisine and pumpkin dishes. **Serving temperature:** store the bottle in a cool, dark place with a stable temperature, serve at 8-10° in Summer and at 11-13° in Winter, in a high-stemmed, glass, just-bloomed tulip shaped.