

CONTE
D'ATTIMIS-MANIAGO



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TAZZELENNGHE 2004

Colli Orientali del Friuli
denominazione di origine controllata

Grapes Used

100% Tazzelenghe (Tacelenghe) grapes, an ancient, rediscovered indigenous Friulian grape.

Location of the vineyard

Hills of the Tenuta Sottomonte in the municipality of Buttrio (Udine), Colli Orientali del Friuli D.O.C. zone. Hills and foothills area, predominantly marly-clayey soil East-West exposure.

Training system - yield per hectare

Sylvotz and doppio capovolto with low bud capacity.

Harvest period - vinification methods

Manual grape harvesting, second ten days in October. Red wine vinification with prolonged maceration of the grapes in order to obtain a well-structured wine. Controlled temperature fermentation (25°C).

Maturation and ageing

In Slovenian oak casks holding 5,000 litres and smaller French oak barrels (for a second ageing) for at least twelve months. The ageing continues after bottling in the underground cellars for at least nine months prior to labelling.

Longevity

Over six years

Sensory characteristics

The name (in local dialect means "cuts the tongue") would seem to stem from the sharpness of the young wine when it is naturally acidic. This acidity can become even more pronounced if the extraction of the tannins is excessive due to prolonged maceration. A hearty and robust wine, Tazzelenghe softens with the normal maturation processes associated with barrel ageing (oxidation and tannin condensation). The violet colour, intense and winy when young, changes to a deep red with brick hues after ageing. The bouquet is expansive and pleasant with slightly woody undertones.

Food and wine pairings and Service

This wine is well-paired with the rustic hors d'oeuvres of the local cuisine. It is perfect with roasted meats and game. Bring the bottle to room temperature (18°C) before decanting. Let it "breathe" for at least 30 minutes before serving

Bottles produced

2,704 Bordeaux bottles, 750 ml.

Analytical parameters

Actual alcohol content by volume	% Vol.	14.50
Residual reduced sugars	g/l	2.40
Total acidity	g/l	5.50
Net dry extract	g/l	28.60

