



*Conte d'Attimis-Maniago*

## VIGNARICCO 2003

Colli Orientali del Friuli  
*denominazione di origine controllata*

### Grapes Used

Blend of 48% Bordeaux Cabernet Sauvignon, 42% Merlot with the unusual addition of 10% Schioppettino.

### 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 North-South exposure.

### Training system - yield per hectare

Guyot.

### Harvest period - vinification methods

Manual grape harvesting, second ten days in October. Red wine vinification with prolonged period of maceration on the skins and must (15 days) to obtain a good structured wine suitable for long ageing periods.

### Maturation and ageing

In Slovenian oak casks holding 1,800 and 5,000 (80%) litres and in small 225 litre medium toasted oak barrels (20%). The ageing continues after bottling in the underground cellars in horizontally stocked bottles for at least twelve months prior to labelling.

### Longevity

Over eight years.

### Sensory characteristics

A great aged wine, with a deep garnet colour and brick red nuances. A characteristic aroma, winy with a balanced wooden scent. The wine is especially striking for the warm and concentrated red fruit, sour cherry and hay fragrances it releases. The dry flavour suggests sweet liquorice and marmalade with a "goudron" and forest-like aftertaste that is both pleasant and persistent. A concentrated and powerful yet balanced wine, with mature and well blended fragrance. An excellent wine to drink now and one that offers a promising future.

### Food and wine pairings

An great wine to accompany game dishes, roasted and braised meats, poultry and hard cheeses.

### Service

It is best to bring the bottle to room temperature before decanting. Let it "breathe" for at least 15 minutes before serving.

### Bottles produced

6,250 Bordeaux bottles, 750 ml.

229 Magnum, 1,5 l

### Analytical parameters

Actual alcohol content by volume	% Vol.	14.00
Residual reduced sugars	g/l	2.90
Total acidity	g/l	5.60
Net dry extract	g/l	29.80

