



Conte d'Attimis-Maniago

TAZZELENGHE

Friuli Colli Orientali
denominazione di origine controllata

VINEYARD.

Grapes used: wine produced from Tazzelenghe (“Tacelenghe”) grapes from an ancient indigenous Friuli vine that has recently been rediscovered and vinified, to preserve its original and traditional characteristics.

Position: the hills of the Sottomonte Estate in the municipality of Buttrio (Udine). The C.D.O. (controlled denomination of origin) area is the Colli Orientali del Friuli (Eastern Hills of Friuli). Exposure is south.

Terrain: hill and foothill area, soil composed of marl and sandstone with a predominantly clayey component.

Training system: Sylvotz traditional training technique practiced in Friuli, optimised by our winery’s agronomists for quality production through reduced vine vigour and a lower number of buds.

Phytosanitary crop protection: low environmental impact focussing on traditional products with a short persistence, distributed according to the agroalimentary programme for crop protection.

CELLAR.

Harvesting: manual grape harvesting from the first half of October in 4 kg raisining crates with selection of the best grapes in the field by a qualified, suitably trained workforce.

Vinification method: prior “raisining” of the grapes on drying mats followed by a red wine fermentation method involving prolonged maceration of the must and skins at a controlled temperature (28 °C) to obtain a well structured wine. This is followed by pressing and completion of the alcoholic fermentation process.

Maturation and ageing: in oak casks and smaller French oak barrels (for the first and second ageing periods) for at least 24-30 months. Ageing continues after bottling in the underground cellar for about nine months prior to labelling.

WINE.

Sensory characteristics: the name (which, 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 red-violet colour, intense and winy when young, changes to a red with brick hues after ageing. The bouquet is expansive and pleasant with slightly woody undertones.

Food and wine pairings: this wine pairs well with the rustic hors d’oeuvres of the local cuisine. It is perfect with roasted meats and game.

Longevity: reaches maximum expression of the vine in the first four years and then, under suitable preservation conditions, can exceed ten years in the bottle.

Service: bring the bottle to room temperature (18 °C) before decanting.

Let it “breathe” for a few minutes before serving.

