



Conte d'Attimis-Maniago

VIGNARICCO

Friuli Colli Orientali
denominazione di origine controllata

VINEYARD.

Grapes used: a wine produced as a classic bordeaux blend of Cabernet Sauvignon and Merlot embellished with the unusual addition of Schioppettino.

Position: the hills of the Sottomonte Estate in the municipality of Buttrio (Udine), with their fantastic landscape, provide an ideal wine country for excellent wine making.

The C.D.O. (controlled denomination of origin) area is the Friuli Colli Orientali (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: Guyot training technique which is very widespread in the Friuli hills, optimised by estate techniques to produce high quality products 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 second week in October with selection of the best grapes in the field by a qualified, suitably trained workforce.

Vinification method: red wine fermentation with prolonged maceration of the must and skins at a controlled temperature (28 °C) to obtain a well structured wine, rich in colour and suitable for long ageing periods. This is followed by pressing and completion of the alcoholic fermentation process.

Maturation and ageing: In oak casks and in small oak barrels. Ageing continues after bottling in the sixteenth century underground estate cellar. The bottles are stored horizontally for about twelve months.

WINE.

Sensory characteristics: after a long period of ageing, this wine takes on a brick red colour with "ruby red" hues. A fine, characteristic aroma of an aged wine with a balanced woody 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 jam 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 fragrances. An excellent wine to drink now and one that offers a promising future.

Food and wine pairings: a great wine to accompany game dishes, roasted and braised meats, poultry and hard cheeses.

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

Service: Vignaricco is best when the bottle is brought to room temperature before decanting. Let it "breathe" for a few minutes before serving.

