

# STARZ

## *Rosso*



WINE NAME: Starz Rosso

APPELLATION: Venezia Giulia IGT

VARIETAL BLEND: Hand picked Merlot

VINEYARDS: Exclusively Pradio vineyards

SOIL TYPE: Alluvial soil with 40% to 60% stone content

VINE TRAINING: Method Guyot

VINE DENSITY: 4,500 vines per hectare

YIELD: Approx. 6,000 kg of grapes per hectare

HARVEST: First week of October

VINIFICATION TECHNIQUE: Frequent delestage during fermentation and racking off after 12-15 days and at the beginning of the malolactic fermentation. At the end of the malolactic fermentation process the wine is transferred to first, second and third passage barriques for 18 months.

AGING: In barriques then bottle-aged for a minimum of 4 months

BOTTLING: Estate bottled

TASTING NOTES: It has a garnet red color with purple hues, fine, persistent with soft spicy notes and ripe red fruits. Soft and rich in the mouth, able to evolve for 5 years or more.