



# STOCCO

SINCE ✕ 1910



## ROOS DAI LENS

[IGT Venezia Giulia]

### **Organoleptic notes and food pairing**

We use merlot grapes from our own vineyards to create this wine, which spend 13 months maturing in French oak barriques.

The variety's principal characteristic, such as an aroma of red berries, blend with notes of spice and balsam wood.

A wine with a good, elegant tannic structure.

Serve at room temperature as an excellent accompaniment for strong flavoured, spicy dishes.

**Grape variety:** Merlot

### **Terrain type:**

generally flat with gravelly substratum covered by a layer of soil

### **Cultivation system:**

double guyot, spurred cordon

**Density:** 4000 plants to hectare

**Harvest method:** manual

**Bottle type:** 0,75 l

### **Vinification:**

long maceration period, saignèè, remontage fining in French or American and barrique, bottling 6 months bottle maturing in bottles.