



SINCE 1910

stocco
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ROOS DAI LENS

[I.G.T. Venezia Giulia]

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.

Species of grape: 100% Merlot

Denomination area: Merlot IGT Venezia Giulia

Terrain type: ganerally flat with gravelly substratum covered by a layer of soil;

Cultivation system: double guyot, spurred cordon

Density: 4000 plants to hactare

Harvest method: manual

Bottle type: 1,5 l.

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

