



BORTOLUZZI



Rosso di Gemina IGT 2017

Grapes:	40% Merlot, 40% Cabernet Sauvignon and 20% Cabernet Franc
Region:	Friuli-Venezia Giulia
Vineyards:	From vineyards located close to Cormons, Gradisca and Fogliano Redipuglia
Exposure:	Northeast
Altitude:	25-30 meters (80-100 feet) above sea level
Soil:	Gravelly, red soil, rich in minerals and micro-elements
Vine Training:	Guyot
Vine Age:	15-20 years old
Time of Harvest:	Late September to Early October
Vine Density:	1,820 vines per acre
Vine Yield:	2.83 tons per acre
Total Production:	4,000 bottles
Vinification Process:	The grapes are hand-harvested, de-stemmed and fermented for about 15 days at 25°C (77°F).
Aging Process:	The Merlot ages in barriques while the Cabernet Sauvignon ages in new and used (up to 3rd use) tonneau for about 18 months. The Cabernet Franc ages in steel. The three varieties are then blended. The percentages of the three wines are not always the same as they vary based on the vintage and tastes of the enologist. After barrel aging, the wine spends some time in steel tanks before bottling.
Alcohol Content:	13.50%
Total Acidity:	5.00 g/l
Residual Sugar:	4 g/l
pH:	3.5
Tasting Notes:	Intense ruby red with aromas of ripe red fruit, wild berry jam, and spices. The palate is warm, velvety and has good body and caressing tannins.
Winemaker:	Giovanni Bortoluzzi
Cellaring:	Up to 10 years
Bottled:	April
Closure:	Cork
Food/Menu Pairing:	Generally pairs well with all meat dishes, including wildfowl. Excellent with aged cheese.