

la Viarte

RÒI

D.O.C. Friuli Colli Orientali

Ròi is a Friulan word meaning “stream”. The wine that bears this name comes from the finest selection of Merlot and Cabernet. Only the best vintages make it into this wine, where power and elegance come together and the grapes combine to become one.

Appearance: intense and impenetrable ruby red. Nose: elegant, rich, persistent and well-balanced with strong notes of morello cherry as well as more evolved aromas such as liquorice, spices and tobacco. Palate: dry and full with an excellent structure and clear nose-palate harmony, very persistent.



VARIETY	80% Merlot, 20% Cabernet
DENOMINATION	D.O.C. Friuli Colli Orientali
POSITION	Covered with grass, vines with an average age of 20-25 years, east/south-east facing on hilly land with marly and arenaceous soil of Eocene origin
WINEMAKING METHOD	Maceration on the skins for 25 days with pumping over at various stages at temperatures of between 25 and 28°C. This continues even after alcoholic fermentation in order to improve the cohesion of the extracted polyphenols and to encourage malolactic fermentation
MATURATION	At first racking the wine is put into barrels, where it remains to mature for 12-15 months. The wine is then refined for a long period in the bottle (no less than 2 years) before being sold
First Vintage	1984
Training System	Modified double arched cane and guyot trained
Harvest Period	End of September - middle of October
Harvest Method	Hand selected bunches, collected in boxes
Harvest	In two or three stages to pick the perfectly mature grapes only
TEMPERATURE	Serving temperature 18°C in a broad-rimmed glass
WINE PAIRINGS	Generously wide, distinctive range of aromas of the terroir. Dried flowers, black cherry, notes of earth, pencil lead and resin. Elegant and powerful. Hearty soups, red meat based dishes or oven baked red or white meat dishes, game meat, truffles, mushrooms and Italian blue-green veined cheese. Exceptional with chickpea cream and pheasant, chicken livers, pork shank, beef fillet with white truffle, Strachitund cheese with thyme honey

Az. Agr. La Viarte

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