



antonutti
Vini dal 1921

Poppone

Red wine I.G.T. delle Venezie



GRAPE VARIETY

80% raisiny Merlot 20% Pignolo



SOIL

Medium textured plain, South-Eastern Friuli region



GRAPE GROWING

Guyot training system with a vine density of 4,500 vines/ha and a yield of 50/60 q of grapes/ha



VINIFICATION

Raising of Merlot grapes. Soft pressing of grapes, maceration and fermentation in stainless steel tanks. Pignolo rests in tonneaux barrels for 12 months. Blending. Bottle ageing.



ALCOHOL - RESIDUAL SUGAR - TOTAL ACIDITY

14.5% vol.- 15.00 g/L - 5.2 g/L



TASTING NOTES

Ruby red color. The nose exhibits notes of ripe red berries. Sweetish with a pleasant fresh-tasting, long and rich finish.



SERVING TEMPERATURE

18°-20° C



AGEING POTENTIAL

8/10 years or more if stored in ideal conditions



BOTTLE SIZE

0.75 L

Casa Vinicola E. Antonutti
Via D'Antoni 21 - 33037 Pasián di Prato (Udine) Italy
T. +39.0432.662001 / F. +39.0432.662002 / E. info@antonuttivini.it
www.antonuttivini.it

