



antonutti
Vini dal 1921



Ros di muri

Red Blend



GRAPE VARIETY

40% Merlot – 30% Cab. Sauvignon – 30% Refosco P.R.



SOIL

Medium textured alluvial plain, South-Western 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

Soft pressing of grapes. Maceration and fermentation in stainless steel tanks. Eighteen months in barrique. Bottle ageing



ALCOHOL - TOTAL ACIDITY

14% vol. / 5.40 g/L



TASTING NOTES

Deep ruby red color. Impressive on the nose exhibiting aromas of jam, black cherry and cherry. Thanks to its ageing potential, flavors evolve and lead to cocoa, chocolate and leather notes. Firmly structured, complex, elegant and velvety wine



SERVING TEMPERATURE

18° – 20° C



AGEING POTENTIAL

7/8 years or more if stored in ideal conditions



BOTTLE SIZE

0.75 - 1.5 - 3 - 18 L

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