AQUILADELTORRE



Wine SOLSIRE – Colli Orientali del Friuli DOC

Varieties	A selection of Merlot and Refosco dal Peduncolo Rosso
Vintage	2011
In the Vineyard	
Soil	Flysch, interbedded clayey-textured marl and sandstone
Planting pattern	Small parcels surrounded by woodland
Vineyard location	Hillslope terraces
Training system	Guyot simple
Average density	5.000 vines per hectare
Average yield	1.5 kg per vine
Elevation	175-300 metres above sea level
Harvest method	Bunch selection and manual harvest using small cases
Average age of vineyards	20 years
Vineyard exposure	South, South-west
Vineyard treatments	Ground cover treatments: copper and mined sulphur
Soil working	Spontaneous ground cover
In the Cellar	
Winemaking	Spontaneous fermentation with native yeasts, maceration in French oak vats, malolactic fermentation in cement
Maturation	12 months in French oak barrels
Number of bottles produced	c. 1.500
Alcohol content	14% vol
Reducing sugar	<1 g/l
Total acidity	5,4 +/- 0,2 g/l
In the Glass	
Sensory profile	Dry red wine, outstanding personality, spice-edged, austere and tannic
Recommended matchings	Pasta or rice with mushrooms, game, roasts
Serving temperature	16-18 °C

AQUILA del TORRE - Savorgnano del Torre (Udine), Friuli, Italy - www.aquiladeltorre.it