

ROSSO REAL COLLI ORIENTALI DEL FRIULI DOC - MOSCHIONI

Winemaking: A red wine blended from 50% Tazzelenghe, 25% Merlot, and 25% Cabernet Sauvignon. Crafted using organic practices, the grapes are hand-harvested in September, undergo natural fermentation in steel tanks, and age for twelve months in barriques followed by two to four years in large oak barrels. After a year in the bottle, it's ready to showcase the region's rich terroir.
Tasting Notes: A deep ruby red colour with violet reflections. Its aroma bursts with ripe berries, strawberries, and raspberries, accented by floral notes of rose and hints of cinnamon. On the palate, it is rich and velvety with well-integrated tannins, offering a juicy finish that is both refreshing and persistent. This luscious wine reveals complex layers, making it perfect for aging and further flavour development.

Style	Powerful and Structured Red
Producer	Moschioni
Category	Red
Country	Italy
Region	Friuli Venezia Giulia
Appellation	Colli Orientali del Friuli Doc
Grape Variety	Cabernet Sauvignon, Merlot, Tazzelenghe
Vintage	2015
Barrel	12 Months, 48 Months
Alcohol Content	15%
Organic & Biodynamic	Sustainable Quality
Bottle Format	750 ml, 12.0 Lt. Balthazar, 6.0 Lt Imperial, 9.0 Lt Salmanazar
Food & Wine Matching	Aged Cheese, Beef, Cheese, Creamy Cheese, Game (Deer – Venison), Lamb, Mature and hard cheese, Meats, Mushrooms, Parmigiano Reggiano, Pork, Poultry, Veal

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