



True Terroir Ltd.

Unit 7C -West Road London N17 0QT

+44 078 4512 9306

info@trueterroir.co.uk

orders@trueterroir.co.uk



ROSSO REAL - COLLI ORIENTALI DEL FRIULI DOC - MOSCHIONI

This wine is a true expression of the region, resulting from expert winemaking that enhances the typicality and authenticity of the selected grapes.

Territory:

The estate's vineyards are located in the hills surrounding Cividale del Friuli, within the DOC Colli Orientali del Friuli area. They are 150 meters above sea level and have a southeast exposure, with the soils composed of clay and flysch. The vines are cultivated using the Guyot method, with a planting density of 4,200 to 5,800 plants per hectare. Well-drained soil is essential for vine growth, allowing the roots to penetrate deep and absorb necessary nutrients. The vineyard treatments are designed to have minimal environmental impact, avoid using herbicides and desiccants, and rely solely on organic fertilisers.

Winemaking:

From the beginning to the middle of October, the grapes are hand-picked in crates. They undergo fermentation with indigenous yeasts in 60-quintal wooden vats. This process includes manual punching down and is carried out without temperature control. After fermentation, the wine is aged 12 months in French oak barriques, 48 months in large oak barrels, and one year in the bottle before release.

Tasting Notes:

A deep ruby red colour wine. Its aroma is intense and fresh, featuring notes of currant, raspberry, and various berries, complemented by hints of undergrowth and spices. On the palate, the complexity



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continues with flavours reminiscent of a red fruit salad. The taste is whole and round, harmonious between freshness and alcohol. Overall, this wine offers a long, persistent aftertaste.

Style	Powerful and Structured Red
Producer	Moschioni
Categoria	Red
Country	Italy
Region	Friuli Venezia Giulia
Appellation	Colli Orientali del Friuli
Grape Variety	Cabernet Sauvignon, Merlot, Tazzelenghe
Vintage	2012
Barrel	12 Months, 48 Months
Alc %	15%
Organic & Biodynamic	No
Bottle Quantity	750 ml, 1500 ml - Magnum
Food & Wine Matching	Aged Cheese, Beef, Beef Carpaccio, Blue Cheese, Cheese, Creamy Cheese, cured meat, Game (Deer - Venison), Gorgonzola, Lamb, Mature and hard cheese, Meats, Mushrooms, Parmigiano Reggiano, Pork, Poultry, Red meat, Rich meat Casseroles, Sausages, Typical Italian Pasta e Fagioli soup (Pasta and Beans), Veal, Porterhouse steak, Roast Beef