



MASUT DA RIVE

SEMIDIS



Production zone:

DOC Isonzo del Friuli

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Winemaking: Long maceration under controlled temperature with regular, gentle pump-overs, in order to extract the noble tannins and the color. The alcoholic and the malolactic fermentation happen in stainless steel tanks.

Ageing: After the racking off, the wine ages in 300Lt new French barriques up to 24 months.

Colour: Deep ruby red.

Bouquet: Elegant scents of dried flowers and jam's fruit. Intense sensations coming from spicy and toasted notes of tobacco, black pepper, cloves, cinnamon, cardamom and nutmeg.

Taste: Warm on the palate, full-bodied and pleasant tannic. Persistent, fruity and toasted finish.

Pairing suggestions: It goes very well with venison with blackcurrant jam or pheasant with figs and medicinal herbs.

Alcohol: 14.00% by vol.

Serving temperature: 16/18 °C