



0.75 / 1.5 /

Alma
Controlled Designation Of Origin
Friuli Aquileia

CUVEE: REFOSCO DAL PEDUNCOLO ROSSO 50%, CABERNET SAUVIGNON 30%,
MERLOT 20%

VINEYARD: SITUATED ON THE RIGOROUSLY CLAY SOIL IN THE PROPERTIES OF
SCODOVACCA AND VILLA VICENTINA. THE AVERAGE AGE OF THE
PLANTS IS ABOUT 20 YEARS.

CULTIVATION SYSTEM: SINGLE-SIDED GUYOT, DENSITY FROM 5000 TO 6500 PLANTS/HECTARE.

HARVEST: LATE HARVEST IN THE SECOND WEEK OF OCTOBER; AT THE END OF
SEPTEMBER 10% OF THE BEST RIPE GRAPES REMAIN ON THE PLANT FOR
RAISING BY CUTTING THE 'THIS YEARS GROWTH'.

VINIFICATION: GRAPES ARE DESTEMMED AND SOFTLY CRUSHED. THE FERMENTATION
OF MUST AND POMACE LASTS UNTIL ABOUT 15 DAYS. SKINS ARE THEN
REMOVED DUE TO A SOFT PRESSING AND THE WINE IS RACKED INTO
225-LITRE FRENCH OAK BARRIQUES AND LARGE BARRELS FOR AT LEAST
2 YEARS OF AGING.

COLOUR: BRILLIANT RUBY RED WITH GARNET REFLECTIONS.

BOUQUET: COMPLEX, IMPRESSIVE, ETHEREAL, WITH SCENTS OF FOREST FRUITS. ITS
VIVID AND DEFINITE CHARACTER IS WELL-BALANCED AND
ACCENTUATED BY THE GENTLE NOTES OF REFINEMENT IN BARRELS
AND BARRIQUES.

PALATE: FULL-BODIED, FULL-FLAVOURED, WITH AN EXCELLENT, PERSISTENT
LENGTH. IT PLEASANTLY MEETS THE SO-CALLED "INTERNATIONAL"
TASTE.

FOOD PAIRING: WINE TO BE PAIRED WITH THE GREAT CUISINE, EXALTED IN
COMBINATION WITH ROAST AND GAME, EXCELLENT WITH ALL KIND OF
AGED CHEESE AS WELL. IT CAN ALSO BE LABELLED AS A "MEDITATION
WINE", TO BE ENJOYED AFTER MEAL IN PLEASANT COMPANY.

SERVING TEMPERATURE: 16-18°. RECOMMENDED TO BE OPEN AT LEAST ONE HOUR BEFORE AND
PREFERABLE DECANTED.

LONGEVITY: THE MORE IT AGES, THE MORE EVOLVES, IF PROPERLY STORED.

TECHNICAL DATA

ALCOHOL CONTENT: 13,50%

RESIDUAL SUGAR: 4,5 GR/L

ACIDITY: 5 GR/L

NON-REDUCING EXTRACT: 30 GR/L