



LE ECCELLENZE DEL CONTE

WINE SPECIFICATIONS

COLLIO ROSSO CASTELLO DI SPESSA

DENOMINATION

DOC Collio

ZONE

Capriva del Friuli

AGE OF THE VINEYARD

Piantato nel 1998

SOIL COMPOSITION

Flysch (locally called "Ponca") consisting in marls and sandstones

TRAINING SYSTEM

Guyot

VINEYARD MANAGEMENT

Monitored cover cropping with row working

HARVEST PERIOD

Second decade of October

WINE MAKING

Fermentation without grape stalks and grape seeds at about 28 °C. Maceration for a period of 15/20 days and malolactic fermentation in stainless steel tanks. The wine is transferred to barriques (Nevers, Allier and Troncais with medium toast levels) and left to rest in the 15-metredeep bunker of the Castle of Spessa for 36 months. Assemblage of the final blend takes place in stainless steel tanks. Bottled without filtration, so as to preserve the flavour, then it is ageing in the cellars of the Castle for a long before being released.

TASTING NOTES

Deep ruby colour with garnet edge, and a full, warm nose with hints of ripe fruit, particularly cherries and currants, and spicy undertones of liquorice, vanilla and cocoa powder. The mouthfilling palate offers sweet tannins and lingering fruit.

FOOD PAIRING

Prince of the red wine production, this wine is an excellent match for savoury first courses, grilled or stewed meats, beef, lamb or goat roasts and game meat. Also excellent with mediumaged cheeses



COLLIO BIANCO CASTELLO DI SPESSA

DENOMINATION

DOC Collio

ZONE

Capriva del Friuli

AGE OF THE VINEYARD

Piantato nel 1993

SOIL COMPOSITION

Flysch (locally called "Ponca")
consisting in marls and sandstones

TRAINING SYSTEM

Guyot

VINEYARD MANAGEMENT

Monitored cover cropping with row
working

HARVEST PERIOD

First decade of October

WINE MAKING

Before entering the cellar, the grapes undergo a strict selection on triage table to select only the very best grapes. To follow, maceration on the skins for one night at a temperature of 5 °C. The grapes are soft-pressed to preserve the integrity of the skins and obtain a very gentle crushing of the same. The must is removed from the lees at low temperatures in stainless steel tanks. Racking directly into barrique where both alcoholic and malolactic fermentation take place. Remains in barrique from 36 months. Settling only if required. Bottling with only light filtration followed by bottle ageing for 36 months.

TASTING NOTES

An exceptionally powerful, firmly structured wine with a complex nose dominated by notes of ripe tropical fruit. The palate is extremely elegant, due to its particularly piquant, acidulous finish.

FOOD PAIRING

An incomparable companion to bouillabaisse, oven-baked and poached fish as well as mostarda (sweet-tart chutney). The perfect match with pate de foie gras with porcini mushrooms and ravioli with fondue and truffle

