

CLÂR DELUNE

FRIULI DOC GRAVE ROSATO



GRAPE VARIETIES

Blend of red grapes

PRODUCTION AREA

Friuli Grave

SOIL TYPE

Clay with rocks and stones

TRAINING SYSTEM

Guyot

PLANTING DENSITY

High

HARVEST PERIOD

End of September

RELEASE

Spring

ALCOHOL CONTENT

13% vol

RESIDUAL SUGAR

<4 g/lit

TOTAL ACIDITY

5,3 g/ lit

SERVING TEMPERATURE

10 - 12° C

RECOMMENDED GLASS

Chalice for young wines

AGEING POTENTIAL

Two years

FORMAT (ml)

750

VINIFICATION

Harvest in late September. The must is lightly macerated on the skins and it then ferments spontaneously in small steel tanks. Next, the wine matures on liquid yeast cream until spring.

ORGANOLEPTIC CHART

The clear and bright colour is reminiscent of peach blossoms. An expansive bouquet with fresh, broad scents of wild berries, cherry, grapefruit and dried rose. The mouthfeel reveals savoury and mineral notes, a velvety and spindly taste, intriguing and delicate at the same time. Excellent acidity, perfectly balanced, well-rounded and charming. Sweet and pervasive fruit leaving a pleasant feel on the palate. The finish is pleasantly long and persistent.

FOOD PAIRING

Best served with fish and shellfish, fresh cheeses and charcuterie and white meats. It is a must also with bloomy rind cheeses and pear relish.