

CLADRECIS ROSSO

Cladrecis is an ancient village at 314m above sea level in the Municipality of Prepotto, an enchanting place where the project of recovery of ancient vines by the brothers Pierpaolo and Luca Sirch has become. Here, at the border of Friuli Oriental Hills DOC, the sloping vineyards amidst secular woods, design a silent, beautiful landscape. Cladrecis wines are a true “cru” with precise terroir personality.

Appellation

Friuli Colli Orientali DOC

Grapes

Merlot e Pignolo

Vinification process

After de-steaming, the grapes are transferred into stainless steel tanks to ferment at controlled temperature. During three weeks the must is frequently pumped over to extract the maximum color and aromas from the skins. Maturation

At the end of fermentation, the wine is placed in oak barrels or small bariques to rest on fine lees for about 18 months, keeping the temperature constant and practicing frequent bâtonnage over this time. Then wine is then racked off and blended before bottling and afterwards let to rests in the cellar.

Organoleptic test

Color Intense ruby red.

Nose The nose is filled with blueberry and small berries confiture, fine herbs and a vigorous minerality.

Taste On the palate the bold taste is yet elegant like a noble silk. The structure and length are ensured by the Merlot while the potency and the spice mosaic is credited to Pignolo.

Food pairing

Excellent with roasted, grilled or stewed white and red meats, game and mountain cheeses and cold cuts. A good pairing with meat loaf.

Service temperature

18°C

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