

ROSSO CLADRECIS

Cladrecis is an ancient town 314 metres above sea level, in the Comune of Prepotto, a magical place where brothers Pierpaolo and Luca Sirch have undertaken their project to restore the ancient vineyards. The area is on the edge of the Colli Orientali DOC region in Friuli. The micro-climate is characterized by good breezes, a pronounced range of temperatures, and marly soil. The vineyards on the hills are surrounded by ancient woods, creating beautiful vistas of simplicity and stillness. Cladrecis wines are authentic crus with strong territorial characteristics.

Denomination

Friuli Colli Orientali DOC

Grape

Merlot, Schioppettino and Pignolo

Fermentation

Fermentation and maceration in steel tanks for about 2-3 weeks.

Maturation

In steel for three months; in barriques of first and second passage for about 12 months.

Aging

In bottles for three months.

Tasting notes

Bright ruby red, it has aromas of blueberry jam, the forest, herbs and a high degree of minerality to the nose. It is strong but elegant to the palate. The Merlot imparts structure and length of flavour in the mouth, while Schioppettino adds vigour as well as multiple layers of spice.

Goes well with

Ideal with roast or grilled white or red meat, game stews, robust cheeses and charcuterie.

Serving temperature

18 °C.

SIRCH SARL

Via Fornalis 277/1

33043 Cividale del Friuli (UD)

T. 0432 709835

Fax +39.0432.702564

www.sirchwine.it – info@sirchwine.com

