

**ROSSO DEL POSTIGLIONE 2017**

First produced in 1962 by Giampaolo Perusini who strongly believed in the the red wines of Friuli, this wine was immediately awarded a gold medal at the Wine exhibition of Corno di Rosazzo. It is presented again today in the same blend of Merlot and Cabernet and Refosco, and the same label figuring the coachman by Vernet chosen in 1962 by Giampaolo Perusini, a great lover of horses. Rosso del Postiglione is an intense, fragrant and full-bodied wine, with very long finish.

**Vineyard:**

Classification: DOC Friuli Colli Orientali  
 Terroir: Loam  
 Exposure: South- East / West  
 Grape: 60% Merlot, 30% Cab. Sauv.,10% Refosco  
 Production per Hectar: 6.5 tonnes (average)

**Cellar:**

The temperature during fermentation was maintained at around 27° C. All the wines used for the blend were regularly punched down using the Ganymede method during the maceration period, which lasted for 18 days. At the end of the alcoholic fermentation the wines were pressed immediately and put into medium toast French oak barrels, in which it underwent malolactic fermentation and was aged for around a year. After all, the different wines were blended together.

**Analysis:**

Total alcohol:	13,22%
Residual sugar:	1,00 g/l
Total acidity:	5,00 g/l
Total dry extract:	28,2 g/l
Total sulphites:	59 mg/l

**Tasting Notes:**

**Colour:** Medium bright ruby.

**Nose:** fruity bouquet recalling raspberries, blueberries, liquorice and spices

**Palate:** full-bodied, soft tannic, harmonic, tasty, with a very long finish.