



INEA RISERVA
ALMA ROSSO RISERVA
D.O.C. FRIULI AQUILEIA

A vibrant red wine with garnet reflections. The nose features a decisive, assertive fragrance, laced with notes of spice, black pepper, liquorice and eucalyptus, which are then balanced by the fruitiness of the Cabernet and the fullness of the Merlot. **Well-structured and mouth-filling, it offers up a fresh, balsamic finish..**

APELLATION Rosso Riserva D.O.C. Friuli Aquileia.	GRAPES Refosco dal Peduncolo Rosso, Cabernet Sauvignon, Merlot.
VINEYARDS Refosco grapes come from San Martino vineries whereas Cabernet and Merlot vineyards are situated on the estates of Villa Vicentina, on clayey soils.	HARVEST In the second half of September for the Merlot and Refosco grapes; the Cabernet Sauvignon grapes are not harvested until after the first part of October in order to maximise sweetness and fruitiness.
VINIFICATION Aging in French oak barriques for 24 months, then the blend is decided according to the characteristics of the vintage and it is filtered and bottled for 6 months.	
DURATION It improves over time if well preserved.	
GRADATION 13,5% Vol.	RESIDUAL SUGARS 1,5 g/l
TOTAL ACIDITY 5,0 g/l	NET DRY EXTRACT 27,5 g/l

