

# ESPRIT DU VIN

*'An occasion for every wine'*

## MALATESTA ROSSO



### Winemaker's Notes

This wine is produced and vinified through the handmade Carbonic Maceration process, without the addition of select yeast, sulphites, and additives. Whole grapes are settled into a concrete tank, then instantaneously heated and saturated with carbonic. The CO<sub>2</sub> gets into the grapes, creating a process which speed-ferments the juice while still inside the berry. The grapes are gently pressed after 10-12 days and the juice naturally continues to ferment without yeast. The wine is bottled without filtering, maintaining the natural lees that act as a preservative, reducing the addition of sulphites.

### Description

The colour is light red and cloudy because of being unfiltered. The aromas are of cherry, ripe plum, and even cotton candy. It is very fruity and accessible. It is smooth with tangy minerality adding definition to the delicate red flavours. Spicy and vibrant on the taut finish.

### Serving Suggestion

Perfect to pair with coldcuts, fish, pasta dishes, and why not a good pizza?

### Spec Sheet

Vineyard	Marco Cecchini
Varietal(s)	Merlot 40%
	Cabernet Franc 40%
	Refsco dal Peduncolo Rosso 20%
Appellation	Friuli Venezia Giulia
Vintage	2013
Body	Medium-Light
Alcohol %	12.5%