



750 ml

Li Blançiùris

The wine is complex, important, ethereal, penetrating with a precise personality. The taste is marked by spicy notes of tobacco and coffee. All perfectly balanced and enhanced due to the ageing in barrels and casks.

Grape Varieties

40% Carmenère, 45% Refosco e 15% Raboso

Alcohol Content

13% Vol.

Vinification Process

Long maceration at controlled temperatures, delestage and micro oxygenation. Ageing in barrique Affinamento in barriques and casks on the lees

Location of Vineyards

Friuli hill

Terroir

Silty clay on a limestone base

Training System

Guyot

Plant Density

4,000 per hectare

Production per hectare

90 q/ha

Residual Sugar

2 g/l

Best Served Temperature

16 - 18 °C