



**VIGNETI RAPAIS di TADIELLO NICOLA**

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## DESIR BLANC

Enveloping soprano emotion

### DESCRIPTION

Aromatic wine obtained by blending aromatic Traminer and Viognier after lengthy refining in oak barriques.

This is the estate's most complex and richest white wine, which is also the synthesis of the estate's identity and the territory. It originates, grows and evolves frankly, produced by the rocks and wind of this northern part of Grave del Friuli, to blend and lighten its mineral tones in the sweetness of fruit and spices, to continue its ageing in the bottle only when ready.





### Grapes

Aromatic Traminer 50%, Viognier 50%.

### Appellation, area of production

White wine IGT Venezia Giulia, Aromatic Traminer and Viognier respectively coming from "Dandolo" and "Clapat" vineyards located in Dandolo di Maniago, in the northern part of D.O.C. Friuli Grave.

### Lands

the area is characterized by poor (rocks and gravel) and chalky soils, created by floods of the Meduna and Cellina rivers.

### Training system

single Guyot method with 6250 vines per hectare. Vineyards were planted in 2003. The choice of a large number of plants per hectare was made to obtain a limited production per vine, thus maintaining a high standard of quality.

### Production per hectare

75 quintals per hectare.

### Harvest

Traminer and Viognier grapes were harvested at full ripe on in the middle of September.

### Vinification

the destemmed and cooled grapes are macerated into stainless steel tanks, in

an atmosphere saturated with carbon dioxide for 12 hours at low temperature. After soft pressing the must is kept cold and stirred to extract body and aromas before fermentation. This takes place in stainless steel tanks at controlled temperature for a few weeks.

### Ageing

the wine was refined in French oak barrels for approximately 18 months. After being appropriately racked and stabilized, the wine was bottled.

### Tasting notes

**Colour:** deep golden yellow

**Bouquet:** complex with remarkable length. It has a blend of fruity, flowery and spicy nuances: from the warmth of ripe fruit and nuts to the freshness of citrus and sweet flowers, to the exciting counterpoint of fine spices.

**Taste:** Full rounded and soft, distinctly warm with an excellent aromatic fruity component. Remarkable length and slightly mineral finish.

### Recommended with

first and second courses with great aromatic intensity, aged and blue cheeses, baked fish, smoked fish, stews and roasts, Oriental cuisine.

### Serving temperature

serve between 13 and 14°C depending on the season, in wine tasting glasses for long aged white wines.

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### ANALYTICAL DATA

**Acquired alcohol:** 13,2 % vol

**Total acidity:** 5,0 g/l

**Reducing sugars:** 2,4 g/l

**Net dry extract:** 21,0 g/l