



**VIGNETI RAPAIS di TADIELLO NICOLA**

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## **DESIR NERI**

Refined armonic melodies

### **DESCRIPTION**

From the blend of Merlot, Cabernet Sauvignon and Cabernet Franc, its elegance and complexity represent our efforts to express the area.

The long aging in French oak barrels unifies the very souls of the three grapes, obtaining a unique character with a wide, slightly green but sweet spiciness, reinforced by intense fruity hints over time. The essential taste properties, the long range, the elegant spices and dry fruits on the finish. The noble features accompanying this wine over time in prestigious tastings and pairings.





### Grapes

Merlot, Cabernet Sauvignon and Cabernet Franc.

### Appellation, area of production

Rosso IGT Venezia Giulia; from “Campagnucce” and “Dandolo” vineyards, located in Dandolo di Maniago, the northern part of Friuli Grave D.O.C.

### 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 6,250 vines per hectare. Vineyards were planted in 2002.

### Production per hectare

55-60 quintals per hectare.

### Harvest

Merlot grapes were harvested when completely ripe on in the second half of September, while Cabernet Franc and Cabernet Sauvignon grapes were harvested in mid-October.

### Vinification

the destemmed grapes are macerated separately in stainless steel tanks with automated system for milling and remixing. Maceration lasted approximately 11 days for

Merlot and 14 days for Cabernet at controlled temperature and oxygenation. After pressing, the wines are conveniently decanted and then assembled to form the first Cuvee. This is put into the barrels of aging within which, in the early months is the malolactic fermentation.

### Ageing

the wine was refined in medium-toasted French oak barrels for approximately 12 months on its own noble fermentation lees, with woods from different locations and using as well second or third passage barrels. The best barrels were then assembled, and with no clarification or filtration, the wine was bottled.

### Tasting notes

**Colour:** deep ruby red, fairly intense.

**Bouquet:** wide at once: a perfect blend of fruity and spicy flavors, from cherry (Merlot) to raspberry and blueberry (the Cabernets). The green sensations of Cabernet Sauvignon and the pepper of Franc are long prevalent, with a fragrant evolution of sweet spices like cinnamon and vanilla in the background.

**Taste:** A rich taste with a sweet, dominating and widespread tannin. It evolves with a good aromatic persistence of red fruits and a dry, captivating finish.

### Recommended with

medium-high texture meats and dairies like braised stews, casseroles, roasts, goulash, aged and herb cheeses.

### Serving temperature

between 18 and 20°C according to the season, in wine tasting glasses for long-aged red wines.

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### ANALYTICAL DATA

**Acquired alcohol:** 13,0 % vol

**Reducing sugars:** 1,0 g/l

**Total acidity:** 5,38 g/l

**Net dry extract:** 31,2 g/l