



PASTELLO ROSSO



Production area: Friuli Venezia-Giulia



Vine: 100% Forgiarin grapes, this wine has a brilliant ruby-red colour. It has a characteristic bouquet of fresh red fruits such as cherries, strawberries and raspberries, and has an elegant well-balanced nose. It preserves this elegance on the palate with a noticeable sense of acidity.



Wine making: The whole grape is pressed to obtain the must which will be used for the first alcoholic fermentation in controlled temperature stainless steel vats. Upon obtaining the basic wine, the perlage process begins using the Charmat- Martinotti method. The wine is then left to mature in autoclaves for about 2 months. After this period the wine is bottled, and then aged in bottles before being put on the market.



Colour: Brilliant ruby red



Sensory notes: It preserves this elegance on the palate with a noticeable sense of acidity



Gastronomic pairing: It is perfect when paired with rather fatty pork based dishes, with lamb or goose, or with high-fat content cheeses. It is also the ideal match for "musetto" (cored pork meat), a traditional Veneto and Friuli dish



Serving temperature: 8-10° C



Alcohol content: 11,5% Vol.

The Pastelli Collection originates from a unique territory called Pinzano al Tagliamento, that stands between the Friuli highlands and the initial foothills of the splendid Val d'Arzino, which still preserves the uniqueness of the original autochtone grape varieties.



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