ROSSO FRIULI COLLI ORIENTALI

Friuli-Venezia Giulia, Italy

Miani

Method & Production

Organically farmed vineyards. Hand-harvesting of the Refosco dal Peduncolo Rosso and Merlot grapes. Fermentation using selected yeasts in French oak barrels. 30 months aging in French oak and 6 months in steel. 8 months bottle refinement.

Tasting Notes

“Darkly floral and rich, the 2019 Rosso is youthfully backward in the glass, teasing the senses with mineral-tinged currants and plums underscored by sage and crushed rocks. This is luxuriously silky and smooth on the palate, with ripe red and black fruits carried across a core of saline-tinged acidity, as violet inner florals and menthol add lift toward the close. Cocoa and licorice nuances linger impossibly long, along with a saturation of fine tannin, and yet the wine remains remarkably fresh. This is just a baby today, yet stunning all the same.” **94 points, Eric Guido, Vinous (April 2023)**

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
MI1520	Rosso Friuli Colli Orientali	Refosco dal Peduncolo Rosso Merlot	2020	14.5%	Cork	6x0.75lt	No	No	Yes	No