

# *terre.* ROSSE



di Adamo Lestani



## TERRE ROSSE winery PRESENTATION

My name is Adamo Lestani and I am the owner of TERRE ROSSE.

We are a winery in Friuli-Venezia Giulia – ITALY that produces D.O.C wines.

White wines: Chardonnay - Friulano - Sauvignon - Pinot Grigio - Ribolla Gialla – Traminer Aromatico Pradusello - Noranse- Ribolla Gialla (sparkling wine).

Red wines: Merlot - Cabernet Franc - Refosco dal Peduncolo Rosso - Red UNAMI - Mea Culpa.

For more then ten years we are on the Italian market, expanding our customers base in restaurants and wine bars.

The quality of our products has been confirmed by leading national wine guides, and our excellent value for money has enabled us to rapidly gain market shares abroad.

Our objective is to pursue the path of quality through thinning and selection of clusters as well as agricultural techniques aimed at safeguarding the integrity of the vineyards.

We invite you to take a look at our vineyards, our winery and our products by visiting our website [www.terrerossewines.com](http://www.terrerossewines.com)

We are available for any further information.

Thank you for your interest and we look forward to your feedback.

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## Cabernet Franc

D.O.C. Friuli

Red, quiet, dry wine.

Its ruby colour shows purple reflections.

The main feature of this wine is its young and pleasant freshness.

The nose preserves the aromas of its grapes expressing vinous and herbaceous fragrance.

The palate is strengthened with red fruit flavors and tannins that maintain a mild aftertaste.

Perfect throughout the meal, with traditional dishes or interludes with cold meats and cheeses.

12.5% - 13,5% vol. alcohol

Training system: Guyot

5000 Vines / ha

Exposition: North – South

Harvested by hand in the last week of September.

Fermentation in steel at 30°C, 10 days on the skins, replacements 2 times per day.

Aging on the lees in stainless steel



## Merlot

D.O.C. Friuli Grave - D.O.C. Friuli

Red, quiet, dry wine.

Expresses a certain finesse recalling the known grape varietal characteristics such as hints of cherry and raspberry.

It has an elegant perfume with undertones of coffee.

The palate opens with aromatic flavors denoting freshness and fruity, soft tannins and good alcohol content.

It goes well with dishes with red meat and game.

The aged bouquet offers more spicy tones.

12.5% - 13,5% vol. alcohol

Training system: Spurred cordon

5000 Vines / ha

9000kg / ha

Exposition: North – South

Harvested by hand in the third week of September.

Fermentation in steel at 30°C, 8 days old on the skins, replacements 2 times per day.

6 months in tonneau first pass.

Steel 80% - Tonneau 20%



## Refosco dal Peduncolo Rosso

D.O.C. Friuli Grave - D.O.C. Friuli

Red, dry wine from native grapes.  
Appreciated for its beautiful ruby red colour.  
The nose reveals scents of blueberries,  
blackberries and cherries.  
Aged in French oak barrels, the palate  
expresses a hint of vanilla. A fine wine, well  
structured with good body and alcohol  
content.  
It lends itself well to further aging.  
It fits perfectly with elaborate dishes made  
with red meat and game.

12.5% - 13,5% vol. alcohol

Training system: Guyot

5000 Vines / ha

Exposition: North – South

Harvested by hand in the last week of  
September.

Fermentation in steel at 28°C, 12 days on the  
skins, replacements 3 times per day.

6 months in tonneau first pass.

Steel 80% - Tonneau 20%



## Rosso unAmi

D.O.C. Friuli Grave - D.O.C. Friuli

Red, dry wine from native grapes Refosco dal  
Peduncolo Rosso and Merlot.

The glass shows a ruby red wine that leaves  
wine legs when swirled.

The nose excites. Spicy, defined and precise:  
pepper, tobacco with memories of cherries in  
brandy.

The taste is wide and soft, but still vivid  
tannins persist.

It lends itself well to further aging.

It fits perfectly with main dishes of venison,  
wild boar etc.

13% - 14% vol. alcohol

Training system: Guyot

5000 Vines / ha

Exposition: North – South

Harvested by hand in the end of September.

Fermentation of the two varieties in separate  
steel tanks at 28°C, 12 days on the skins.

Replacements 3 times a day.

12 months in tonneau first pass.

Tonneau 100%

12 months in bottle

## Mea Culpa

I.G.P. Venezia Giulia

Dry, red wine from merlot grapes.  
Elegant nose, with hints of cherry, blueberry and blackberry wrapped in an elegant vanilla note.

The mouth reflects the style perceived in the nose, with a lingering aromatic complexity, round tannins and a long finish.

Optimal alcohol level was achieved thanks to a perfect maturation of the fruit, and allows a long bottle life and a full body, along with a remarkable complexity.

Pair it with braised or grilled meats, or fish stews.

14,5% - 15,5% vol. alcohol

Training system: Guyot

5.000 Vines / ha

Exposition: North-South

Harvested by hand in the third week of September, the grapes were then placed in crates in the drying room for 45 days, to achieve a 30% loss in weight through water evaporation in order to achieve a higher concentration.

Fermentation was carried on at 28°C, with 20 days of maceration. Manual punch downs were performed 3 times a day.

Aging took place in new oak barrels for 18 months. Another 18 months of cellaring after bottling ensured a perfect maturation.





## Vinea Mea Electa

I.G.P. Venezia Giulia

Red, quiet, dry wine from native grapes  
Refosco dal Peduncolo Rosso.

The nose reveals fragrances of cherries and  
aromas like vanilla, coffee, cocoa.

The palate shows excellent structure, with an  
infinite persistence. Alcohol disguises the soft  
notes of the barrel and the noble tannins.

A refined and intriguing wine.

It lends itself well to further aging.

It fits perfectly with elaborated dishes based on  
red meats and game.

It holds up well even pairing in contrast with  
dark chocolate.

14,5% - 15,5% vol. alcohol

Training system: Guyot

5000 Vines / ha

Exposition: North South

Harvested by hand in the last week of  
September. Harvest in crates, then positioning  
in the drying room for 45 days with weight loss  
of the 30%.

Wooden fermentation at 30°C, 20 days on the  
skins, manual punching 3 times a day.

18 months in barriques first pass.

Barrique 100%.

Aging 18 months in bottle.





# Chardonnay

D.O.C. Friuli

White, quiet, dry wine.

The straw yellow colour recalls the texture of this wine.

The nose is intense, very complex with aromas ranging from delicate yellow flowers, to the more sweet yellow flesh peach, vanilla and honey combined with a hint of white moss.

The palate is very full, intense.

Malolactic fermentation makes it intriguing, complex, mature.

Tropical fruits (banana and mango), spices and peat contrast with a well-balanced acidity.

It never dies, long persistence.

Excellent with seafood and shellfish, is also perfect with dishes of grilled fish, soups and risottos.

12,5% - 13,5% vol. alcohol

Training system: Guyot

5000 Vines/ha

Exposition: North East – South West

Harvested by hand in the first week of September.

12 hours maceration with the skins, soft pressing, flotation with nitrogen, fermentation in stainless steel at 16°C.

Aging on the yeasts in stainless steel.





## Friulano

D.O.C. Friuli

White, quiet, dry wine from native grapes. Straw yellow colored wine with a good consistency.

The nose is intense, graceful and elegant.

We recognize hay, pear, fresh white flowers.

A fresh and fruity palate, very enveloping, ending with a delicious almond.

Pairs well with sliced sweet San Daniele cured ham or salted pork as Culatello, excellent with mature cheeses.

12,5% - 13,5% vol. alcohol

Training system: Guyot

5000 Vines / ha

Exposition: North East – South West

Harvested by hand in the second week of September.

12 hours maceration with the skins, pressing soft, flotation with nitrogen, fermentation at 16°C in steel.

Aging on the yeasts in stainless steel.



## Pinot Grigio

D.O.C. Friuli

White, quiet, dry wine from aromatic grapes. Luminous and transparent straw yellow wine with a good consistency.

On smelling it, we find intensity, richness and complexity. We can recognize bread crust and tropical fruits as pineapple and banana. Everything is envelope in a spicy veil.

The taste is tangy and fresh, but it also has an important impact.

To taste as aperitif it goes well with starters of duck breast, sweet meat like San Daniele raw ham, Salted pork Culatello and medium-aged cheese.

12% - 13% vol. alcohol

Training system: Guyot

3300 Vines / ha

Exposition: North – South

Harvested by hand in the first week of September.

Soft pressing, flotation with nitrogen, fermentation at 16°C in steel.

Aging on the yeast in stainless steel.



## Ribolla Gialla

I.G.T. Venezia Giulia

White, quiet, dry wine from native grapes.

Straw yellow wine with greenish hues.

Intense fragrance of iris, lily of the valley, orange blossom and dandelion inebriate the nose.

The taste is satisfied by the notes of white peach and green apple with a pleasant feeling of citrus.

Persistent aftertaste.

To taste as aperitif, it is excellent in combination with battered vegetables, light souffles, cheese and seafood dishes.

12% - 13% vol. alcohol

Training system: Guyot

5000 Vines / ha

Exposition: North East – South West

Harvested by hand in the second week of September.

Soft pressing, flotation with nitrogen, fermentation in steel at 16°C.

Aging on the yeast in stainless steel.



## Sauvignon

D.O.C. Friuli

White, quiet, dry wine.

Straw yellow with greenish hues.

The scents, intense and purposeful, are well blended with each other by highlighting in particular the green apple, fresh white flowers, passing in quick succession to those of tomato leaf and pepper.

Tasting proves fresh, fruity and persistent.

It has a very clean finish.

Pairs well with bluefish flavored with herbs.

12,5% - 13,5% vol. alcohol

Training system: Guyot

5000 Vines / ha

Exposition: North East – South West

Harvested by hand in the first week of September.

12 hours maceration with the skins, soft pressing, flotation with nitrogen, fermentation in stainless steel at 16°C.

Aging on the yeast in stainless steel.



## Traminer Aromatico

D.O.C. Friuli

White, quiet, dry wine from aromatic grapes.  
Straw yellow colour.

Very intense on the nose, floral, lime blossom, ripe fruits, icing sugar and the characteristic and unmistakable rose petal. The taste, tangy and fresh, recalls olfactory sensations and has a long persistence.

Excellent product that lends itself well to serving either alone, as an aperitif, with appetizers of foie gras, blue cheese, risotto with shrimp or fish dishes.

13% - 14% vol. alcohol

Training system: Guyot

5000 Vines / ha

Exposition: North East – South West

Harvested by hand in the second week of September.

12 hours cold maceration, soft pressing, flotation with nitrogen, fermentation in stainless steel at 16°C.

Aging on the yeast in stainless steel.



## Ribolla Gialla Brut

Brut sparkling wine

Sparkling straw yellow features fine and persistent.

The nose is of fascinating complexity.

Intense notes of fragrant yeast, found on first impact, slowly give way to delicate floral nuances, then onward to the most attractive and sweet fruits of white-fleshed peach, green apple and citrus.

The endless bubbles, give velvety sensations that caress the palate. In the mouth it is with good texture, pleasant, slight residual sugar. References to the olfactory sensations are balanced, we find peach, green apple and the primary scents of fresh grape source.

Final persistent and slightly tangy.

Excellent product that lends itself well to serving either alone, as an aperitif or throughout a meal.

11,5% - 12,5% vol. alcohol

Training system: Cappuccina

3300 Vines / ha

Exposition: North – South

Harvested by hand in the second week of September.

Soft pressing, flotation with nitrogen, fermentation in stainless steel at 16°C.

Long Charmat method with a second fermentation in autoclave for 180 days with selected yeasts.

Aging on the yeast in stainless steel.

