



Monsvini Vino Rosso 2019

Gradis'ciutta

Type	Red wine
Origin	Italy, Friuli
Producer	Gradis'ciutta
Classification	DOC
Expansion	Barrique, aged for two years in the bottle.
Contents	75 cl
Vintage	2019
Enjoyment phase	up to 5 years
Serving temperature	8 - 10°C
Alcohol content	14.5 %
Grape varieties	Cabernet Franc, Cabernet Sauvignon, Merlot
Article no	14010219

Comments

Monsvini embodies the house's Bordeaux tradition and is vinified exclusively from the best grapes from the estate's own vineyards. The name "Monsvini" ("Colle del Vino" in Latin) honours the historical name for the hills of Gradis'ciutta and symbolises the cross-border connection between Italian and Slovenian terroirs. The grapes come from vineyards located between 120 and 220 metres above sea level, situated on Kalvarienberg, in Grdinca and in the Slovenian village of Zali Breg.

Pairing

Harmonises perfectly with powerful meat dishes such as fillet of beef, rack of lamb or game such as stag and venison. Hearty classics such as ossobuco, coq au vin or braised beef cheeks also ideally emphasise its complex aromas. When choosing cheese, we recommend mature Parmigiano-Reggiano, spicy pecorino or French hard cheese.

Tasting notes

The nose of Monsvini reveals a complex bouquet of dark chocolate, accompanied by delicate notes of violets and spicy hints of black tea. On the palate, this cuvée has a powerful, well-structured personality. The fine, silky tannins lend it elegance and length, while intense berry flavours provide fruitiness and liveliness. The different altitudes of the vineyards have given the grapes a remarkable complexity and finesse. An expressive Bordeaux-style wine that skilfully expresses the advantages of its privileged location between Austria and Slovenia.