

BIASIOTTO

Canaja

Rosso Venezia Giulia IGT



Disruptive persuasiveness of spicy emotions, fragrant blend of vegetables, sensations of ripe fruit and a pleasant caress impressed by the passage in French oak.

Tasting profile

Colour

Intense ruby red with reflections of youth and genuine polyphenolic strength.

Bouquet

Disruptive persuasiveness of spicy emotions, fragrant blend of vegetables, sensations of ripe fruits and a pleasant caress impressed by the passage in French oak.

Taste

Powerful and structured, it is able to unleash all the harmony and softness that are its characteristics, warm in its balanced tertiary evolution, wide, persistent, mature.

Pairings

The food matching, if done knowingly, can enhance its enjoyable characteristics; especially significant results in synchrony with meat, interpreted in dishes by the large structure, such as venison, but also simple ribs on the grill.

Methodology

1. The grapes are harvested by hand and placed in appropriate containers, then tipped into a stainless steel trailer and immediately transferred to the wine-press, which separates the stalks from the grapes and subsequently presses the grapes, obtaining the must together with the dregs. After this, the pulp is transferred into the fermentation vats, in which approximately 30% of the must is removed, before the beginning of the process of acquisition of color and aromatic and polyphenolic substances. Depending on the year, the grade of maturity, the temperature and other factors judged by the wine production specialist, the maceration of the skin lasts from 12 to 18/20 days. Fermentation occurs at a controlled temperature of 26/28°C.

2. Approximately 50% of the grapes after harvest, is placed in a room specially prepared for the drying process, which takes about 40/45 days at controlled temperature and humidity. After this stage there are the maceration and the alcoholic fermentation in contact with the skins.

Once the wine is obtained by the two different processes, there is the assembly stage, in order to obtain a uniform product immediately. Once the fermentation process finishes, the only operation performed prior to insertion in the barrique is a series of rackings, in a manner to clarify the product in the most natural and less traumatic manner. Then, for about a year we have the very important phase of refinement in barriques that gives harmony to taste and smell that stimulates the senses during the taste.

The bottling takes place after a further year of rest in steel, followed by about two years of aging in bottle. Who tastes, the task of judging whether the years of waiting were well spent!

- **Grapes:**
Cabernet Franc and Merlot with a light predominance of Merlot
- **Area of production:**
Comune of Codroipo
- **Cultivation system:**
Guyot
- **Number of plants per hectare:**
4.500
- **Production per hectare:**
90 quintals
- **Grape harvest:**
End of September
- **Main characteristics of must at pressing:**
 1. Sugar 20%, fixed acidity (expressed in tartaric acid) 7,8 g/l, Ph 3,2
 2. Sugar 24%, fixed acidity (expressed in tartaric acid) 7,3 g/l, Ph 3,4



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