

18:00 - 20:00 IGT VENETO RED

Grape variety: Merlot and Cabernet Frane blend

Type: Red IGT Veneto

Training system: Spurred cordon

Number of vines per hectare: 4500

Yield per strain: 2.5 kg

Harvest: in September

Vinification: Delicate destemming and filling of the truncated cone stainless steel macerators.

The contact of the liquid fraction (must) with the solid fraction (skins) of the grapes, it lasts 6 days with fermentation at 22-23 °c.

The attenuated wine is left to rest in stainless steel tanks where the fermentation takes place malolactic and subsequently packaged.

Tasting: ruby red wine, with particular attention to quality, is a new product that wants to be appreciated for its freshness and sorbability.

It has particular fruity olfactory notes, with light spicy hints. The taste is characterized by a good structure and persistence. Ideal as an aperitif and paired with everyday dishes.

Service: Serve at 12-14 °C

Taste while listening: Maroon 5 - Sugar

