ROSSO



Veneto IGT



Classification: Rosso Veneto IGT

Provenience: Motta di Livenza

Grapes: dried Raboso grapes, Cabernet,

Merlot

Growth system: cordon

Grape harvest: exclusively by hand

Vinification: manual treading in opened

tonneaux, soft cold crushing and

pressing, fermentation

Aging: 36 months in barrique, blend,

bottle

Alcohol gradation: 14,5 % vol.

View: almost impenetrable ruby-red

Smell: dried plums and red fruits jam. Elegant hints of wood, fur and white pepper.

Taste: full body, well balanced and harmonious, elegant and gently tannic, persistent.

Food pairing: perfect with game roasts, like venison, with foie gras and truffles. Amazing with long aged cheeses.

Available sizes

