

ÈROS
I.G.T. VENETO

- Variety:** PINOT NERO AND MALBECH, IN VARIABLE PERCENTAGES DEPENDING ON THE YEAR.
- Production zone:** VINEYARDS OF CAMPO DI PIETRA, PIAVE RIVER BASIN, TO THE SOUTH EAST OF TREVISO.
- Terroir:** CARANTO. CARANTO IS A SOIL WHICH DERIVES FROM THE DISINTEGRATION OF SEDIMENTARY ROCK, RICH IN POTASSIUM AND WITH A GOOD BALANCE OF CLAY (30%), LIME (MAX. 20%) AND SAND (50%).
- Training system:** GUYOT AND SYLVOZ, WITH A YIELD OF 12,000 KG PER HECTARE.
- Harvest period:** MANUAL HARVESTING IN DIFFERENT PERIODS. PINOT NERO LATE AUGUST, MALBECH LATE SEPTEMBER.
- Vinification:** DESTEMMING AND PRESSING OF GRAPES. MACERATION IN WOODEN VATS FOR 16-20 DAYS WITH DAILY DELESTAGE.
- Maturing and aging:** FROM 6 TO 8 MONTHS IN BARRIQUES USED FOR THE SECOND OR THIRD TIME.
- Sensory characteristics:** THE COLOUR IS INTENSE RED, THE BOUQUET IS FULL WITH NOTES OF RED BERRIES, RASPBERRY AND BLACKBERRY. MELLOW-FLAVOURED, LIGHTLY STRUCTURED, SAVOURY AND FRUITY.
- Food pairings:** BECAUSE OF ITS HARMONIOUS FULLNESS IT CAN ACCOMPANY A LARGE RANGE OF DISHES, ESPECIALLY COLD MEATS, ROASTS, GRILLED MEATS AND RABBIT.
- SERVE AT 16-18°C IN WIDE-BOWLED GLASSES.



In Trevigiano dialect “è ros” means “it’s red”, and of course there’s the play on words with Eros, the God of love. The two grape varieties it’s made from are Pinot Nero and Malbec. The Pinot Nero variety has its origins in France. It is one of the most highly prized red-skinned varieties and also one of the most difficult in the world. Malbec is a French grape variety, whose name appears to come from the first landowner to plant it in the Medoc region. Malbec arrived in Italy in the last century.

Alcohol:	13,00% vol.
Total acidity:	5,2 g/l
Sugar residue:	3,4 g/l
Dry extract:	26,5 g/l
Sulphites:	94 mg/l



CAMPAGNA FINANZIATA AI SENSI DEL REGOLAMENTO CE N. 1308/13
CAMPAIGN FINANCED ACCORDING TO CE REGULATION NO. 1308/13