

VITE ROSSA
I.G.T. VENETO

- Variety:** 50% MERLOT, 20% CABERNET FRANC AND 30% CABERNET SAUVIGNON, VARIABLE DEPENDING ON THE YEAR.
- Production zone:** VINEYARDS OF CAMPO DI PIETRA, PIAVE RIVER BASIN, TO THE SOUTH EAST OF TREVISO.
- Terroir:** WELL-DRAINED SOILS RICH IN ORGANIC SUBSTANCES IDEAL FOR OBTAINING FINE, ELEGANT WINES.
- Training system:** SHORT GUYOT, WITH A YIELD OF 9,000 KG PER HECTARE.
- Harvest period:** HAND PICKED INTO CRATES. AT DIFFERENT TIMES DEPENDING ON THE VARIETY AND THE VINEYARD. GENERALLY FROM THE END OF SEPTEMBER TO THE BEGINNING OF OCTOBER.
- Vinification:** DESTEMMING AND PRESSING OF GRAPES. MACERATION IN WOODEN VATS FOR 16-20 DAYS WITH DAILY DELESTAGE. WHEN DEVATTED THE WINE STAYS IN WOODEN VATS FOR THE PERIOD OF MALOLACTIC FERMENTATION AND IS SUBSEQUENTLY PLACED IN BARRIQUES.
- Maturing and aging:** IN OAK BARRIQUES FOR 12-15 MONTHS, WHERE THE DIFFERENT VARIETIES ARE MIXED. BOTTLING AND AGING FOR OVER A YEAR BEFORE BEING RELEASED TO MARKET.
- Sensory characteristics:** INTENSE RED IN COLOUR, TENDING TOWARDS POMEGRANATE WITH AGE. THE FRAGRANCE IS FULL WITH NOTES OF RED BERRIES, RASPBERRY AND BLACKBERRY. THE AGING LENDS AN ADDITIONAL ETHEREAL BOUQUET OF COCOA, COFFEE AND LIQUORICE. THE TASTE IS BALANCED WITH ELEGANT, UNAGGRESSIVE TANNINS.
- Food pairings:** THANKS TO ITS GOOD BALANCE IT IS IDEAL WITH GAME, ROAST PIG AND MATURE CHEESES.
- SERVE AT 16-18°C IN WIDE-BOWLED GLASSES.



Our first Bordeaux blend arrived in 1986. As Francophiles we decided to blend together these 3 grape varieties: Merlot, Cabernet Sauvignon and Cabernet Franc. The Merlot to give roundness, the Cabernet Sauvignon to provide elegance and the Cabernet Franc to add aromas and spices. In particular the Cabernet Sauvignon grapes, grown between the Piave and Livenza rivers, find microclimatic conditions and soil here which are ideal for their complete maturation.

Alcohol:	14,00% vol.
Total acidity:	5,3 g/l
Sugar residue:	--
Dry extract:	28,9 g/l
Sulphites:	76 mg/l



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