



195

Rosso I.G.T. Veneto



PRODUCTION AREA

Lison di Portogruaro: the area is located on the border between Veneto and Friuli regions, at about 20 km from the Adriatic coast and 60 km from the Alps

VINEYARD CULTIVATION METHOD

Organic since 1993

GRAPE VARIETY

85% Merlot, 15% Cabernet Sauvignon

SOIL TYPE

Clay (43-48%) and limestone in the deeper layer (calcium carbonate), alkaline of alluvial origin

VINEYARD FEATURES

3,53 hectares of old Merlot vines planted in 1960, and 6 hectares of Cabernet Sauvignon planted in 2003, both trained into Sylvoz system, located at 5 m above sea level and oriented to the North-South

VINTAGE

2017

VINIFICATION AND AGEING

Crushing and maceration for 10 days at a controlled temperature of 26-28°C in stainless steel tanks, daily pumping-over and soft pressing at the end of fermentation to extract from only the noblest components from the skins; 12 months of ageing in vitrified concrete tanks and 18 months in 45 hL medium-toasted French oak barrels; at least 3 months of ageing in bottle before sale

BOTTLING

April 10th 2020, or Good Friday, as the old Venetian tradition; 3076 bottles produced in 75 cl size

WINE ANALYSIS

Alc/vol: 13%; acidity 5,34 g/L; pH 3,7; residual sugar 0,58 g/L; dry extract 29 g/L

SENSORY ANALYSIS

Ruby red with light garnet reflections. On the nose intense hints of blackberry and dried plum, which blends in a spicy bouquet of cinnamon, liquorice and vanilla, framed by balsamic and earthy hints. On the palate savoury, persistent and enveloping thanks to the softness of the tannic component which enhances the flavours of red fruits and an elegant toasting in the finish

IDEAL SERVING TEMPERATURE

16-18°C

PAIRING ADVICE

Excellent with red meats and in particular with game; it is perfect paired with cold cuts as well as with long-aged cheeses; it goes very well with mushroom dishes too

DRINKING-WINDOW

2021 - 2048