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DESIGNATION: Rosso del Veneto IGT

GRAPE VARIETIES: Carmenere 100%

PRODUCTION AREA: Cortelà, Vo' Euganeo, Padua (ITALY), south-eastern vineyard, 200 m above sea level

VINE TRAINING SYSTEM: Guyot, upside down

NUMBER OF PLANTS PER HECTARE: 4500 vines/ha

AGES OF VINES: 15 – 20 years

YIELD FOR HECTARE: 4.500 kg

HARVEST: grapes are hand-picked and carefully selected

HARVEST TIME: second half of September, first half of October

VINIFICATION: once the grapes reach full phenolic maturation, they are harvested, destemmed and gently pressed. The fermentation with the berry skins (maceration) occurs in steel tanks at a controlled temperature of 22-24°C for about three weeks. Pumping over and punching down the wine increases the extraction of tannins and colours from the skins. After racking and malolactic fermentation, the wine ages for 18 months in new French oak barrels and then for 6 months in bottle. Low yield, 4.500 kg/ha on average. Organic viticulture.

ORGANOLEPTIC PROPERTIES: dark red colour with blue-violet reflexes. The ripe grapes give the wine an intense and persistent bouquet, on the nose it has hints of concentrated black berries, cocoa, pepper and other spices. A wine with intense flavor, strong phenolic ripeness, soft and round but still fresh.

FOOD PAIRING: it pairs elegantly with red meat and game meat.

SERVING TEMPERATURE: 18 – 20 °C

ANALYTICAL DATA (2018 HARVEST)

ALCOHOLIC CONTENT: 14% vol.

GLUCOSE AND FRUCTOSE: 2.0 g per litre

TOTAL ACIDITY: 5.4 g per litre

VOLATILE ACIDITY: 0.56 g per litre

TOTAL SULPHUR DIOXIDE: 40 mg per litre

