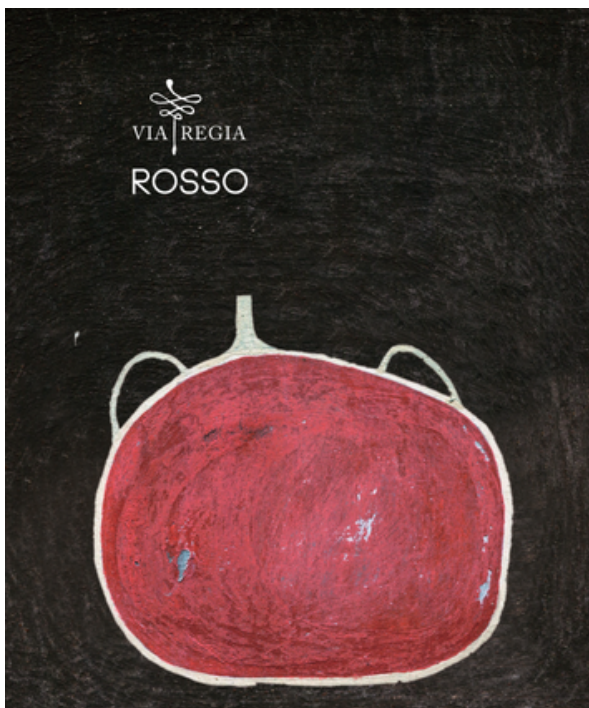




"ROSSO" ROSSO VENETO IGT

Still red wine



GRAPE VARIETY:
MERLOT, CABERNET FRANC E CABERNET SAUVIGNON

VINE TRAINING SYSTEM:
DOUBLE GUYOT

VINIFICATION METHOD:
FERMENTATION AND MACERATION IN CONTACT WITH THE SKINS FOR 10 DAYS IN STAINLESS STEEL TANKS.
AGING 12 MONTHS IN THE CELLAR AND AFTER BOTTLING.

ALCOHOL:
12.5% ABV

SENSORY CHARACTERISTICS:
RUBY RED WINE. TYPICAL BORDOLESE BLEND. ON THE NOSE IT HAS A LIGHT FRUITY NOTE, TANNIC AND SAPID IN THE MOUTH.

SERVING TEMPERATURE:
60 - 64 ° F

PAIRINGS:
EXCELLENT WITH SUCCULENT MEATS

VIA REGIA SOCIETA' AGRICOLA
DI PEZZATO MANUELA E CARRARO ELENA S.S.
VIA TERRAGLIO, 489/E - 31022 PREGANZIOL (TV)
0422-330854 - INFO@VIAREGIA.IT

