

COLLIO ROSSO

DESCRIPTION A "Bordeaux blend", resulting by a meticulous research work in the vineyards and in the cellar. A wine of character, with typical herbaceous notes and intense fragrance.

FRAGRANCE Very pleasant background, with the characteristic berries and undergrowth scents.

FLAVOUR Soft, warm and full bodied, fruity and persistent.

PAIRING It goes a long way with roasted meats and poultry, game and hard cheese.

SERVING TEMPERATURE 16° C - 18° C

VINE Cabernet Franc, Cabernet Sauvignon and Merlot

DENOMINATION Collio

VINEYARD Zegla

VINTAGE 2004

CULTIVATION Guyot

HARVESTING Hand picking, with careful selection of the grapes, at the end of September.

VINIFICATION Delicate stemming of the grapes, fermentation with long maceration on the skins, soft pressing. Maturation in the barrel for 8 months. Further ageing in the bottle.

ANALYTICAL DATA Alcohol [%vol] 13.0. Total acidity [g/l] 5.5

