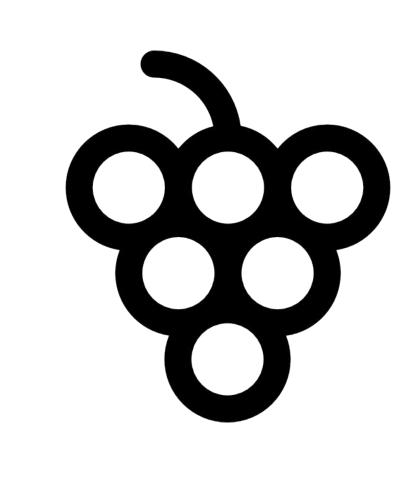


COLLIEUGANEI DOC ROSSO BIOLOGICO "24 MESI"

Available in Magnum and Jéroboam format



60% MERLOT 30% CABERNET SAUVIGNON 10% CABERNET FRANC

Varietal composition: Merlot 60% Cabernet Sauvignon 30% Cabernet Franc 10%

Production area: Baone - Colli Euganei South

Altitude: 200 - 400 mt asl

Harvesting time: second half of September

TECHNICAL NOTES

Soil: Volcanic origin mainly characterized by Scaglia Rossa

Trellising System: Spurred cordon, Guyot

Vine Density: 50-60 qli/h

METHOD OF PRODUCTION

Vinification: Red vinification with maceration for about eighteen days, daily pumping over and delestage.

Aging process: After vinification, the wine matures in French oak tonneaux for at least 24 months.

TASTING NOTES

Colour: Deep ruby red with garnet red reflections.

Bouquet: Ripe red fruit, marasca cherry, plum and blackberry, elegant notes of

sweet spices, vanilla, cinnamon and hide, with a balsamic finish.

Palate: Excellent structure, rich and mellow, characterised by smooth tannins and

good sapidity with a lingering mineral finish.

Food pairing suggestion: Grilled meat, game and aged cheeses.

Serving temperature: 18° Residual sugar: 2 g/l Alcohol content: 14%





