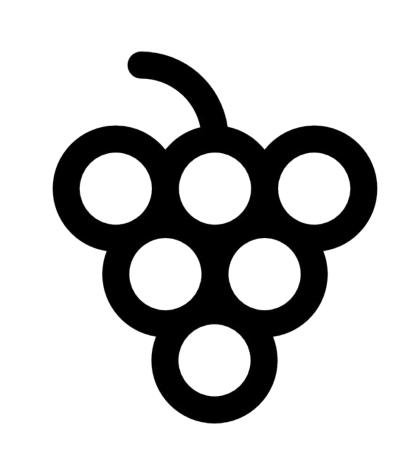
COLLIEUGANEI DOC ROSSO "I SENTIERI"



70% MERLOT 20% CABERNET FRANC 10% CABERNET SAUVIGNON

Varietal composition: Merlot 70%, Cabernet Franc 20%, Cabernet Sauvignon 10%

Production area: Baone and Cinto Euganeo - 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

Vine Density: 80-90 qli/h

METHOD OF PRODUCTION

Vinification: The three grape varieties are fermented separately and kept in maceration for about fifteen days.

Aging process: Short passage in concrete for malolactic fermentation, then resting for twelve months in French Oak tonneaux and one more year in big barrel (15hl).

TASTING NOTES

nose.

Colour: Beautiful deep ruby red colour.

Bouquet: On the nose, it offers hints of over-ripe wild berries, refined spicy notes, with contrasting typical and slightly vegetal and floral nuances of violets, which refresh the

Palate: On the palate, it is full-bodied and consistent, smooth, warm and elegant, with lingering persistence.

Food pairing suggestion: Red and white meats, aged cheeses.

Serving temperature: 16°-18°
Residual sugar: 1,5 g/l
Alcohol content: 13,5%

