

“ *more* ”

#### WINEMAKING

The Refosco grapes are harvested in small vats and then placed in our ventilated drying room to concentrate both texture and flavours.

The fermentation of the destemmed grapes lasts about 15 days in stainless steel tanks at controlled temperature. Ageing in small seasoned oak barrels for about one year.

#### WINE

Ruby red, thick and intense, with a deep violet rim.

The nose is complex, fruity and spicy, with a clear hint of forest fruit, tobacco e licorice.

The mouthfeel is rich, full bodied, aromatic and persistent, with an abundance of soft and tender tannins.

#### SUGGESTIONS

Storage: lay the bottle on its side in a dark, dry room at a temperature of 15°C.

Food matchings: red meats

#### GRAPES

40% Refosco dal Peduncolo Rosso

60% Merlot

#### PRODUCTION AREA

IGT Tre Venezie

#### YIELD

90 quintals/hectare

#### TRAINING SYSTEMS

Guyot

#### DENSITY

4,700 vines/hectare

#### HARVEST PERIOD

Late September

#### ALCOHOL CONTENT

Approx 13% vol.



Serving temperature:  
16°C



EUGENIO  
COLLAVINI