

Rosso Veneto IGT

# B A D E R O S S O



In the Prosecco territory, tradition dictates that every farmer plants a vine plant for their house red wine. This intense wine, created with the typical Bordeaux style grapes, is a demonstration evolved from a cultural heritage, with a soft and elegant tone, enriched with aromas of spices and red fruit.

#### Production Sheet

*Classification:* Venetian red

*Varietals:* Cabernet Sauvignon, Cabernet Franc, Merlot

*Grape Harvest Period:* end of September

*Technology applied:* maceration at controlled temperature for a period of 12 days with daily milling. The maturation occurs in French oak barrels for a period of 12 months and subsequent aging in the bottle continues for a period of no less than 12 months.

*Alcohol Content:* 13,5% vol.

*Total Acidity:* 5,5 g/l

*Residual Sugar:* 3 g/l

#### Sensory Profile

*Appearance:* intense ruby red

*Aroma:* intense and elegant, hints of berries combine with spicy notes reminiscent of liquorice and vanilla

*Palate:* of great smoothness and complexity, reinforced by olfactory notes.

#### Serving Suggestions

*Serving Temperature:* 18° C (64° F)

*Food Pairing:* this wine is elegant to accompany a great variety of goods, from pastas with meat sauces and aged cheeses, it is soft and enhances grilled or roasted meat. A wine to interpret with the character of flavourful gastronomy.