



## *Rosso Veronese IGT "Theobroma" 2011*

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### GRAPE VARIETIES

*Cabernet Sauvignon, Croatina*

### WINEMAKING

*Slightly withered grapes are pressed in a de-stemming winepress and then left to macerate at a cold temperature for 6-8 days, followed by 15-day fermentation in steel containers at an automatically controlled temperature and with indigenous yeasts.*

### AGEING

*12 months in oak barrels and then 3-6 months in bottles.*

### ANALYTIC DATA

*Alcohol content: 14.5 % vol.*

### ORGANOLEPTIC CHARACTERISTICS

*Bright, ruby red color.*

*Full-bodied and well defined bouquet.*

*Refined, intense, full-bodied flavour.*

### GASTRONOMY

*Ideal with most foods but perfect with grilled meats.*

*Serving temperature 18°C*

### AVAILABLE FORMATS

75 cl

