



Collio Rosso DOC

GRAPE VARIETIES

Cabernet Franc 40%, Merlot 30%, Cabernet Sauvignon 30%

WINEMAKING

The grape is de-stemmed and macerated for 25 days, with repeated daily pumping-over and punching-down (délastage to extract the noble polyphenols).

AGEING

The wine is settled in steel tanks where it stays until bottling.

ANALYTIC DATA

Alcohol content: 13.5 % vol.

ORGANOLEPTIC CHARACTERISTICS

Deep ruby color; balsamic and fruity smells, black current, wild berries and cassis; sapid and slightly rough for the young tannins; good persistence.

GASTRONOMY

Excellent with grilled sliced beef and roast beef in crust.

Serving temperature 16-18°C

AVAILABLE FORMATS

75 cl

