

# MEZZAVALLE

## VENETO IGP ROSSO



### ORIGIN OF THE NAME

It refers to the position of the vineyards located in a natural hilly amphitheatre

### NAME

Veneto IGP Rosso

### ORIENTATION OF THE VINES

West

### SOIL

Calcareous Marl

### YEAR OF PLANTING

1985 - 1998

### DENSITY OF PLANTING

3500 vines per hectare

### TRAINING SYSTEM

Double Guyot

### GRAPE YIELD / HECTARE

1,00 t/ha

### PICKING SEASON

End of September

### GRAPES

60% Merlot - 40% Cabernet Sauvignon

### WINEMAKING NOTE

Destemming, pressing and fermentation on the skins for about 12 days in stainless steel tanks at a maximum temperature of 26°C, 2 daily pumping over to extract the colour and aromatic substances

### MATURATION and REFINING

3 months in steel tank then a short refinement in the bottle

### ALCOHOL / SUGAR

13% alcohol - 3.5 g / lt sugar residual

### TASTING NOTE

Ruby red with purple hues, red fruits such as cherries and morello cherries on the nose. Harmonious with soft and velvety tannins on the palate

### SERVICE TEMPERATURE

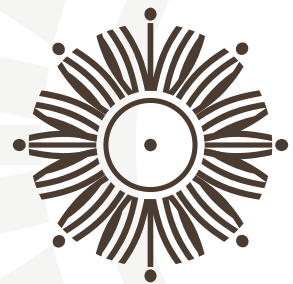
16°C - 18°C

### FOOD PAIRING

Meat-based sauces, grilled meat, ossobuco

### BOTTLE and CLOSURE

Bordolese Vip / microgranule cork stopper / standard cork  
0,75 lt bottle / cardboard box of 12 bottles / level of 12 boxes / pallet of 5 levels - 720 bottles



# VIGNA RÒDA

Strazzacappa Gianni Via Monte Versa 1569 35030 Vo' (PD) [www.vignaroda.com](http://www.vignaroda.com)

