

# SCARLATTO

## COLLI EUGANEI ROSSO



### ORIGIN OF THE NAME

The colour of Catholic vestments and of academic robes of Doctor of Medicine for our flagship wine!

### NAME

Colli Euganei Doc Rosso

### ORIENTATION OF THE VINES

South - West

### SOIL

Calcareous Marl

### YEAR OF PLANTING

2000

### DENSITY OF PLANTING

4000 vines per hectare

### TRAINING SYSTEM

Guyot

### GRAPE YIELD / HECTARE

0,80 t/ha

### PICKING SEASON

End of September

### GRAPES

60% Merlot - 40% Cabernet Sauvignon

### WINEMAKING NOTE

Destemming, pressing and fermentation on the skins for about 15 days in stainless steel tanks at a maximum temperature of 26°C, 2 daily pumping over for the extraction of colour and aromatic substances; the wine is poured into barriques and tonneaux where malolactic fermentation continues for about a month

### MATURATION and REFINING

18 months in barriques and tonneaux then in concrete tanks for 6 months, bottling and refinement in the bottle

### ALCOHOL / SUGAR

13.5% alcohol - 4 g / lt sugar residual

### TASTING NOTE

Intense ruby colour; aromas of vanilla, spices, morello cherry and red fruit on the nose; dry, full bodied with soft and well balanced tannins on the palate

### SERVICE TEMPERATURE

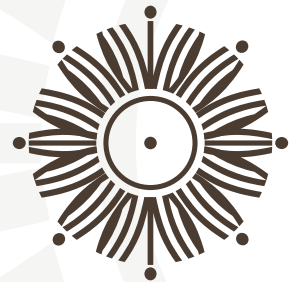
18°C

### FOOD PAIRING

Grilled red meat, game or savoury aged cheeses

### BOTTLE and CLOSURE

Bordolese Med / microgranule cork stopper / standard cork  
0,75 lt bottle / cardboard box of 6 bottles / level of 11 boxes / pallet 8 levels - 528 bott.



# VIGNA RÒDA

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