

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

TASING 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