



VALSCURA

ROSSO VENETO

Indicazione Geografica Tipica

Grown thanks to the experience and the intense and passionate hard work of recent years. Its structure makes it well suited to ageing.

GRAPE:

CABERNET SAUVIGNON 80% and MERLOT 20%, own grown grapes.

VINEYARDS:

Guyot system. Mixed clay soil. Positioned at foothills at 90 m altitude. 15-20-30 year old vines. Grape production: 120 q./ha.

VINIFICATION:

Hand-picked at the beginning of October. 10-15 Days fermentation on grapes skin, at a maximum temperature of 28 °C. Two years ageing in oak barrels and then a further 4 months in bottle.

TASTING:

Colour: intense ruby red with garnet nuances.
Perfume: intense, with spicy and vanilla aromas.
Taste: harmonious and soft.
Alcohol content : 14%

SUGGESTED FOOD COMBINATIONS:

Ideal served with important and well-flavoured dishes, such as roasted and grilled meat. Perfect with spit-roasted game.

Service temperature: 18-20°C, at least one hour after uncorking.

AVAILABLE PACKAGING:

750 ml glass bottle and 1500 ml glass bottle (magnum).