



DUE

Veneto Rosso IGT



APPELLATION Veneto Rosso,
Typical Geographical Indication

VARIETY Merlot and Cabernet

PRODUCTION AREA Sarego, Vicenza

YIELD PER HECTARE 6.000-7.000 liters

FARMING SYSTEM Guyot with 7000 grapevines per hectare

HARVEST Handpicked in cases.

WINEMAKING PROCESS For two-thirds of the grapes: crushing and fermentation in stainless steel tanks, at a controlled temperature, for about 20 days. For the other third, slight drying in the fruit-room, crushing and blend of the two components to trigger a second fermentation. Hence the name Due (Two).

AGING Partly in tonneaux and partly in oak barrels.

ORGANOLEPTIC CHARACTERISTICS Garnet red color. Fruited scents with hints of cherry, small fruits of the forest, spicy hints and flower hues. In the mouth it is full and velvety with soft and balanced tannins.

WINE PAIRINGS First courses with meat sauces, grilled or roasted red meat, poultry, mildly seasoned cheese.

PRODUCTION 30.000 bottles (750ml)

ALCOHOLIC PERCENTAGE 13%

SERVING TEMPERATURE 16-18°C

EXW PRICE: 5.25€



A CAMPAIGN FINANCED ACCORDING TO EC REGULATION N. 1308/13