Vino rosso



TYPE OF WINE

Still red wine medium-dry

MAIN GRAPES

Italian red grapes

PRODUCTION AREA

Italian grapes from the north-eastern regions of Italy.

SOILS

Well exposed, calcareous clayey soils, which give to the grapes a natural acidity.

HARVEST

Depending on the vintage harvest takes place between the end of August and beginning of September in order to ensure the right grape maturity and a good acid content

VINIFICATION

Maceration and soft pressing of the grapes and fermentation in stainless steel tanks at controlled temperature in order to maintain the natural aromas of the grapes and obtain a basic wine rich in acids, perfumes and soft tannins.

COLOUR

Bright red with violet reflex

BOUQUET

Fresh and winy with hints of ripe red fruits, cherry, light herby notes.

TASTE

Well balanced, smooth but sapid, leaves a pleasant velvety sensation in the mouth.

FOOD PAIRING

Wine to drink throughout the meal, excellent with simple red meat dishes, roasted, salami, soft and medium ripe cheese.

SERVING SUGGESTION

14-16°C

[Sofia (75 cl)], [13% vol]

Stabilimento di Cazzano
Via L. Corradini 30/A
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CONTRI
SPUMANTI S.P.A.

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