



---

## ROSSO IGT VENETO 18:00 - 20:00

**Grape variety:** Blend of Merlot and Cabernet Franc

**Denomination:** Rosso IGT Veneto

**Training system:** Spurred cordon

**Plants per hectare:** 4500

**Yield per vine:** 2.5 Kg

**Harvesting:** By hand

**Vinification:** Delicately destemmed before transfer to stainless steel conical macerators. Contact of the liquid portion (must) with the solid portion (skins) of the berries lasts for 6 days with fermentation at 22-23 °C. The resulting wine is left to rest in stainless steel tanks where malolactic fermentation takes place and subsequently bottled.

**Tasting:** This is a new, ruby red wine of particularly high quality which boasts superb freshness and excellent drinkability. It possesses distinctive fruity olfactory notes, with light spicy hints. The taste is characterized by good structure and persistence. Ideal as an aperitif or paired with everyday dishes.

**Serving:** Serve at 12-14 °C



**TERRANOVA SRL** (Wine grower in the lands of San Rocco)

Headquarters: Via Antonio Vivaldi, 32/E - 31056 Roncade (TV) - Tel. +39.389.1260990

Registered office: Via Liberazione, 30 - 31020 San Vendemiano (TV) - VAT/TAX no. 03570850267

E. info@terredisanrocco.it - W. terredisanrocco.it