



VINEGIA - ROSSO TRE VENEZIE I.G.T. - ORGANIC



Grape Varietals: 100% Merlot.

Average age of the vines: 20 years.

Soil: calcareous, basaltic and alluvial.

Harvest Period: mid-September.

Vinification: soft pressing followed by traditional red wine fermentation with daily reassembly and fulling. At the end of the fermentation and following the malolactic fermentation, the wine is aged in stainless steel.

Alcohol Content: 13% by vol.

Residual Sugar: 3 grams per liter.

Color: ruby red.

Aroma: rich and full with notes of velvety ripe fruit such as black cherry, berry jam and a hint of tertiary aromas.

Palate: structured wine; well-balanced with pleasant and harmonic tannins. The notes of berry present in the aromas are also present in the mouth. Overall, it's a persistent, velvety wine.

Food Suggestions: red meat-based dishes, barbeque, stewed meat, tomato-based pasta dishes.

Serving Temperature: 16-18 °C / 60-64 °F.