

Rosso Asolo DOC

Montello e Colli Asolani

Grape varieties:

Merlot 50%, Cabernet Franc 15%, Cabernet Sauvignon 25% plus local red varieties 10%.

Production area:

Vineyard Virginia and Vineyard of Roses.

Altitude:

About 160 m.a.s.l.

Type of soil:

Fertile soil of a clay composition. Well-drained.

Training system:

Spurred cordon and guyot.

Plants per hectare:

4.500

Harvest period:

Mid October.

Wine production method:

Macerazione with their skin for 17 days; separation of the wine from the skins; kept in stainless steel for the first four months and then transferred to oak barrels of 2.500 litres for 18-24 months.

Refining:

Minimum 12 months in bottles.

Characteristics:

It has a strong ruby red colour with purple nuances.

The aroma from the barrels mixes perfectly with a marvellous bouquet of wild berries, cherries, fruit preserve, liquorice and vanilla.

The wine has a dry and warm taste; it is soft and elegant with tannic touches and a light and pleasant "salty" taste. It is a well structured wine.

Best served with:

Grilled red meat and game.

Also excellent with strong cheese

Asolani cuisine: Guinea - fowl in pepper sauce.

Serving temperature:

18°C

Technical details:

Alcohol 13 % vol.

Acidity 5,0 g/lit

Net extract 30 g/lit

