



ACCORDI Rosso

Veneto

Indicazione Geografica Tipica

Production area:	Giavera del Montello in region of Veneto - Italy
Varietals:	Merlot - Cabernet Franc
Training system:	Guyot
Plants density:	2,90 x 0,80 - 4200 stocks/Ha
Soil:	Medium clay leaning to the argillaceous variety
Production:	13000 Kg/Ha
Harvest time:	Last ten days of September
Vinification:	After 5-6 days of skin contact this wine is fermented at temperature between 24-26°C. Kept in steel tanks before bottling
Colour:	Brilliant ruby red with purple tints
Bouquet:	Elegant, with lots of red and black fruit on the nose
Taste:	Full bodied, fresh, well balanced and soft on the palate
Serving suggestions:	Versatile enough to be enjoyed with many different dishes but especially pasta or rice dishes in addition to roast meats
Best served at:	14° - 16°C.
Alcohol:	12 % vol.
Sugar:	8 g./lt.
Total acidity:	5,7 g./lt.

