



SETTE SERE

Rosso

Veneto

Indicazione Geografica Tipica

Production area:	Giavera del Montello in region of Veneto - Italy
Varietals:	Raboso piave - Cabernet Sauvignon - Merlot
Training system:	Guyot
Plants density:	2,90 x 0,80 - 4200 stocks/Ha
Soil:	Medium clay leaning to the argillaceous variety
Production:	9000/11000 Kg/Ha
Harvest time:	September/October after a light withering on the vine
Vinification:	The vinification is carried out through a prolonged skin contact for a minimum of 6-8 days at a controlled temperature of 24/26°C. at the end of the second fermentation the wine is kept in steel for 2 months, than aged in oak barrels for other 12 months. A further refinement in bottle of 3 months complete its smoothness and maturation
Colour:	Ruby red with violet glints
Bouquet:	Elegant and characteristic, with nuances of red fruits such as redcurrant, raspberry, blackberry, vanilla and slightly spiced
Taste:	Round and full-bodied, properly tannic with a distinctive character
Serving suggestions:	With its elegance and structure, it matches perfectly with red meat, game, roast or grilled meats
Best served at:	18°C. Uncork the bottle 1-2 hours before serving
Alcohol: 13% vol.	Sugar: 6 g./lt. Total Acidity: 5,8 g./lt.

