



ti g`a



ROSSO TREVENEZIE igp

Colour : ruby red with garnet highlights

Bouquet : chocolate, licorice and dark cherries

Taste : generous, soft and velvety, with concentrated yet soft and round tannins

Data sheet

Bottle : 0.75 l. screw cap

Classification : IGP Rosso Trevenezie

Area of production : Veneto, NE Italy

Plant system : "Cordone speronato"

Soil : limestone

Sugar : 16 g/l.

Total acidity : 5.4 g/l. (average indicative value)



Vintage : 2023

Alcohol Content : 13% vol

Serving temperature : 12 - 18° C

Grape varieties : Merlot, Cabernet Sauvignon, Corvina

Ageing : 3 months in second and third passage french barriques

Pairing

Meats, chicken, pizza, medium to hard cheeses or simply on its own.

