Noir
Denominazione IGT Veneto

Different periods of grape ripening, low yields in the vineyard and careful and separate vinification are the basis of the birth of this product. This is how the different Merlot, Cabernet and Raboso grapes give life to a complex and intriguing product, expression of the territory from which it is born

Type: Red wine

Grapes: Merlot – Cabernet – Raboso Veronese

Area: Veneto

Soil profile: clayey-calcareous of volcanic origin

Harvest: end of September, manual har-vest in small cases

Vinification: The Merlot grapes are har-vested by hand and naturally dried for about 30 days and then vinified maintain-ing the fermentation temperature at 15-16 ° C; the Cabernet grapes are harvested by hand at full ripeness and immediately left to macerate at low temperatures while the Raboso Veronese grapes are placed in crates, dried until December and then fer-mented at 15-16 ° C. Once the three wines are racked, they are let rest in French oak barrels with different capacities for 14-16 months.

At the end of this period the enologist decides how to blend the 3 different wines.

Color: Deep ruby red with violet shades

Bouquet: An elegant bouquet, red fruits such as blackberries and raspberries blended with spices and vanilla.

Palate: On the palate, intense tannins support a long and persistent flavour ex-plosion of red fruits.

Ideal food pairing: Firmly structured wine, it goes well with first courses served with meat gravy or with risotto, ideal for rich dishes such as red or wild meats. Ex-cellent with cold cuts or ripened cheese. Outstanding as meditation wine. Outstanding as meditation wine.

Storage: like all wines, it must be kept in a cool place (under 18°C) and not exposed to direct sunlight or changes of tempera-ture.

Technical Data:
Service temperature: 18° – 20° C
Alcohol: 14,5% by vol.
Residual sugar: 6,7 gr./lt.
Total acidity: 5,5 gr./lt.

Recommended glass: Gran Balloon

Available size: 0.75 lt - 1.5 lt

Belluno
Treviso
Vicenza
Verona
Padova
Venezia
Colli Euganei
Rovigo