



Vignaioli dal 1956

NOIR IGT Veneto

Type: Still red wine
Grape varieties: Merlot - Cabernet – Raboso
Cultivation area: Regional Park of the Euganean Hills – Veneto, Italy
Soil: Clay and limestone of volcanic origin
Harvest: Picked at the end of September, selecting the grapes

Vinification: Different grape ripening periods, low vineyard yields and careful and separate vinification form the background to the creation of this product. This is how the different Merlot, Cabernet and Raboso varieties combine to give a complex and intriguing product, the expression of the territory where it is born. Merlot and Cabernet grapes are picked by hand when they are completely ripe. They are immediately processed and put to macerate at low temperatures in stainless steel fermenting vats; this is followed by separate fermentation at a controlled temperature, never higher than 24°C. Continuous soft processing of the skins allows the complete extraction of polyphenols, obtaining products that are always elegant and fragrant. Once this has been completed, the wines mature in casks of French oak for 14-16 months. Raboso grapes are harvested by hand on small trays of 4-5 kg and placed in a storage room for 40-50 days. Without any use of technology, the slow loss of water from the grapes promotes the concentration and formation of complex and unique aromas. Fermentation takes place in small stainless-steel vats where the skins are processed and the sugars are completely transformed into alcohol. The wine matures in small casks of French oak for 14-16 months. It is only at the end of this period that the three grape varieties are blended and left for some months in steel before bottling



Alcoholic content: 14.5 % Vol
Color: Deep ruby red with violet shades
Bouquet: An elegant bouquet, red fruits such as blackberries and raspberries blended with spices and vanilla
Taste: On the palate, intense tannins support a long and persistent flavour explosion of red fruits

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. Excellent with cold cuts or ripened cheese. Outstanding as meditation wine

Storage: It maintains its aromatic characteristics for 3-4 years; like all wines, it must be kept in a cool place (under 18°C) and not exposed to direct sunlight or changes of temperature.

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

HORIZONTAL PACKAGE

Package of 6 bottles 0.75 lt.	total 4.5 lt.
Dimensions:	21.5 x 33 x 29 cm
Gross Weight:	10.15 kg
Closure:	snap closure with adhesive warranty seal



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