



SASSIGRIGI

ROSSO DOC Colli Euganei



Type: Red wine

Grape varieties: Merlot - Cabernet – Raboso

Area of cultivation: Regional Park of the Euganean Hills - Veneto

Soil: Clay and limestone of volcanic origin

Harvest: 3rd week of September for Merlot and Cabernet, 1st week of October for Raboso; harvested by hand in crates with selection of the grapes and bunches most suited to the SASSIGRIGI objective.

Analytical Data:

Serving temperature: 18° – 20° C

Alcohol content: 15.50% by vol.

Residual sugar: 4.0 gr./lt

Total acidity: 5.0 gr./lt.

Recommended glass: small balloon

Formats Available: 0.75 lt

Colour: intense ruby red with purple shades

Bouquet: a jam of ripe red fruit such as cherry and raspberry explodes on the nose

Taste: powerful, sapid and full in the mouth with an elegant alcoholic note reminiscent of geranium

Pairings: roasts in general, red and white meats, cured meats, savory vegetables, stewed meat

Storage: like all wines, it must be stored in cool (below 18 degrees) and dimly lit places not subject to sudden changes in temperature.

Vinification: the grapes, after a soft destemming, are placed in wine vessels and after 2 days of rest, specially selected yeasts are inoculated; the fermentation lasts about 20 days during which operations such as pumping over and delestage are carried out.

Refinement: After the first period in steel, the refinement is completed for 3 months in the bottle.

