CANTINA

COL DOVÌGO

BREGANZE

Suam

Data sheet

Denomination

Veneto Rosso Igt

Grape Variety

55% Cabernet Sauvignon, 45% Merlot

Area of production

Col Dovigo own vineyards in the hills of Breganze

Type of cultivation

Pruned spur cordon trained

Winemaking process

Handpicked of grapes in small crates and dryness for 15-20 days.
Destemming and crushing and Fermentation on the skins at the maximum temperature of 24° C for a period of 20 Days. Aging in French oak barrels for 12 months where the malolactic fermentation is developed. Further aging in the bottle for 7 months

Alcohol

14.5%

Acidity

4,8 g/l

Colour

Intense ruby red

Bouquet

Very intense with aroma of over-ready red fruit and vanilla

Taste

Alcoholic and very soft, with a lingering final
Food matching
Roasted red meat, skewers, braised meat and tasty cheeses

Suggestions for Service

Temperature of service: 16-18 C° in a wide glas, open the bottle one hour before the service.

Available sizes

0.750 lt - 1.5 lt - 3 lt - 5 lt

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