



Isabella Rosso Veneto



Varietal: 60% Corvina 40% Merlot

Elevation: 150 – 250 m ASL

Appellation: IGT Rosso Veneto

Alcohol %: 13.5

Residual Sugar: 2.8gr / liter

Soil: Marne and sandstones.

Pressure:

Production:

Dry Extract: gr / liter

Acidity: 6.05 gr / liter

Tasting Notes: Ripe fruits, such as plum and raisin complement a solid structure balanced between soft tannins and acidity. Pleasant notes of spices and vanilla.

Vinification: Fermented in stainless steel tanks. 6-8 months in French Barrels 2nd – 3rd use. 6 more months in the bottle for refinement before release.

Food Pairing: Excellent pairing Pasta with Bolognese sauce, roasted and grilled white meats, Pizza

Accolades



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