



**Varietal:** 60% Merlot, 40% Corvina **Elevation:** 150 – 250m

Practice: Dry Extract:

**Appellation:** Veneto, Italy **Production:** 

Alcohol: 13.5% Acidity: 6.05 g/L

Residual Sugar: 2.8 g/L pH Level: 3.5

## **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.

## Aging:

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

Winemaking:

## **Food Pairing:**

Excellent pairing Pasta with Bolognese sauce, roasted and grilled white meats, Pizza.

**Accolades:**