



VENETO ROSSO IGT

Veneto, Italy



Method & Production

The Merlot and Refosco grapes are hand-harvested on two occasions, 50% are picked in September, at optimal ripeness, and the remaining 50% are picked in October, allowing time for increased maturation and concentration. After harvest, the grapes are crushed and left in contact with the skins through fermentation and maceration of around 10-15 days. The September batch remains in stainless steel tank until the October batch has been vinified, at which point they are blended. The finished wine is matured in large Slavonian oak barrels for 3 to 4 months before bottling.

Tasting Notes

Vibrant purple color, rich luscious nose full of sweet ripe dark cherry, plum, vanilla and Christmas spice. Rich and velvety, soft tannins, with lots of juicy fruit. Very easy drinking.

Food Matching

Great wine for roasted and grilled meats. Ideal with game dishes. Excellent with mature hard cheeses.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
GP0122	Veneto Rosso IGT	Merlot: 80% Refosco: 20%	2022	14.0%	Cork	6X0.75lt	No	No	Yes	No