



Rosso Colli Trevigiani - IGT (Indicazione Geografica Tipica)

"Artù"

An austere red wine with an intense ruby colour, on the nose slightly herbaceous with hints of raspberry and wild blackberry. It is full-bodied, well-balanced, dry, with dense, soft tannins. Recommended with game, excellent with hard cheeses. It brings out its aroma if uncorked a little before tasting.



TECHNICAL DATA:
Alcohol 12,5% v/v.

SERVING TEMPERATURE:
16-18 °C.

GRAPES:
90% Cabernet Sauvignon / 10% other grape varieties in the area: Merlot, Marzemino.

PRODUCTION AREA:
Vineyards in the municipality of Vittorio Veneto.

CHARACTERISTICS OF THE VINEYARDS:
Flat vineyard with good southern exposure, Sylvoz training system.

SOIL:
Well structured, very clayey and without skeleton, well endowed with organic substance and neutral pH.

HARVEST:
October.

VINIFICATION:
Maceration at a temperature of 26-28 °C, fermentation is then completed on the clean must with selected yeasts, malolactic fermentation is carried out.
