



TAI ROSSO

Colli Berici DOC



APPELLATION	Colli Berici DOC
VARIETY	Tai Rosso
PRODUCTION AREA	Sarego, Vicenza
YIELD PER HECTARE	8.000 liters
FARMING SYSTEM	Guyot with 7700 grapevines per hectare
HARVEST	Handpicked in cases
WINEMAKING PROCESS	Fermentation in stainless steel tanks for approx. 10 days at controlled temperature 10-25 °C.
AGING	In 4,000 liter oak barrels for 12 months.
ORGANOLEPTIC CHARACTERISTICS	Intense ruby red color. Complex aroma of red berry fruit of the forest and blackberries. Robust structure and sweetly tannic ending.
WINE PAIRINGS	It goes well with boiled meat, salted codfish "à la vicentina" and cheese.
PRODUCTION	8.000 bottles (750ml)
ALCOHOLIC PERCENTAGE	12,5%
SERVING TEMPERATURE	16-18°C



A CAMPAIGN FINANCED ACCORDING TO EC REGULATION N. 1308/13