

## LINEA AUGUSTA



# TAZZELEGHE

IGT TRE VENEZIE

### Technical notes

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- **COLOUR** Amaranth with purple hues.
- **BOUQUET** A complex harmony with notes of licorice, tobacco and nuts that stand out. In the end, hints of coffee and tamarind.
- **TASTE** Intriguing, decisive and broad. Wine of strong impact and long lasting persistence.

### Pairing suggestions

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Its strong personality makes it a perfect companion for game dishes, succulent meats and very tasty cheeses.

### Grapes

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Tazzeleghe native grapes.

### Vinification

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After harvesting, the bunches are destemmed and the grapes are lightly pressed. The resulting must, together with the skins, is transferred to wine vats where the alcoholic fermentation starts at a controlled temperature. Racking is carried out after at least 15 days of maceration, then the wine is rested in second passage barriques and tonneaux until bottling.

- **VINEYARD AREA** Ha 0,5
- **VINE TRAINING** Double guyot
- **PLANTING LAYOUT** 2,70 m x 0,9 m
- **PLANTING LAYOUT YEAR** WINTER 1994
- **SOIL CONDITION** Grassed over

Lowland location with north-south orientation of the rows and optimal east-west exposure. Soil type: loam-clay.

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**SERVING TEMPERATURE** 20°C