

CAVAZZA

STORIE DI VIGNA DAL 1928



HOW TO DESCRIBE ON WINE LIST

"FORNETTO"
Rosso Veneto IGT
(blend of Merlot/Tai Rosso/Syrah grapes)



SELEZIONI

FORNETTO Rosso Veneto IGT

Artisanal red blend. A limited production wine, handcrafted from the best and small single vineyard blocks of Merlot, Syrah and Tocai Rosso (indigenous local grape). The vineyards have an extension of 1.5 ha (3.7 ac) and face south/southwest, at an elevation of 180 m.

TECHNICAL INFORMATION

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| AREA OF ORIGIN | Colli Berici Hills in the province of Vicenza, Veneto. |
| SOIL TYPE | Iron-rich clay and limestone. |
| VARIETAL | Special Cuvée of (50%) Merlot; (25%) Tocai Rosso; (25%) Syrah. |
| TRAINING SYSTEM | Guyot |
| AVERAGE VINE AGE | 18 years |
| HARVEST PERIOD/METHOD | Mid-September beginning of October, with a meticulous hand selection of the grapes. |
| WINE MAKING | On skins |
| PRIMARY FERMENTATION | About 10-12 days in stainless steel tanks at controlled temperature of 26°C/78.8°F. |
| MATURING AND AGING | 6 months in 3rd use 228 liter (60 gal) French oak barrel. |
| FINING | 6 months in bottle |

ANALYTICAL CHARACTERISTICS

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|----------------|------------|
| ALCOHOL | 13,0% Vol. |
| RESIDUAL SUGAR | 3,2 g/l |
| TOTAL ACIDITY | 5,7 g/l |

ORGANOLEPTIC PROPERTIES

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|---------------------|--|
| COLOR | Deep ruby-red color with purple sparkles. |
| BOUQUET | Intense and delicate scent, elegant and balsamic, with hints of violet, vanilla and rose pepper. |
| TASTE | Light juicy, with subtle black cherry and blackcurrant fruits, date and graphite notes and a moderate, spice-tinged finish. |
| SERVING TEMPERATURE | 16-18°C/60.8-64.4°F |
| SERVING SUGGESTIONS | May be paired with cold cuts, spit roasts, braised and roasted meats. Robust sauces and medium strength cheeses or spicy food. |
| BOTTLE SIZE | € 750 ml |
| CLOSURE | Wooden cork |

AWARDS



"GOLD MEDAL",
Berliner Wein
Trophy



"BRONZE MEDAL",
Decanter Asia Wine
Awards