

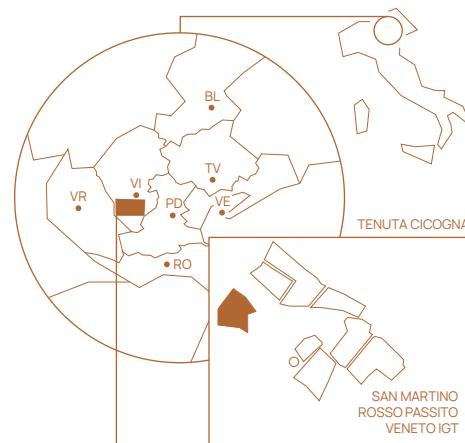
San Martino Cicogna

Rosso Passito
Veneto IGT



*Beyond every label, there's a unique terroir,
a viticultural project aimed to pursue quality
at its best for over 30 years.*

*The Cicogna Collection is the result of
a terroir's knowledge and a winemaking
expertise we upheld since 1987.*



	SIGHT Deep ruby red.	SMELL Preserved cherries infused with liqueur.	TASTE The robust, vivid fruity notes beautifully harmonize with the indulgent sweetness of our San Martino.	<p> Fresh - Acidic Mature - savoury Astringent Well-rounded Sour Sweet Body Flavor intensity Finish </p>
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TECH INFO	ORIGIN Cicogna (stork in English) is a place name in the Colli Berici hills, in Alonte.	VINE DENSITY 5,200 vines per hectar
	SOILS Calcareous, rich in iron and other minerals	YIELDS 46 hl/ha
	GRAPE VARIETY Merlot 100%	AVERAGE AGE OF VINES 22 years
	TRAINING SYSTEM Guyot	HARVEST Only the best quality grapes and the ones more exposed to sunlight are manually picked in the beginning of October.
	ALTITUDE 220 m. a.s.l.	WINEMAKING The Merlot is harvested at the beginning of October. The grapes are selected on the vine, among the most exposed to the sun. The grapes are then dried in wood crates till middle November in a "fruttaio". They are de-stemmed, crushed and fermented for 18 days in stainless steel at 26 °C with 3 daily pumping over.
	ASPECT S - SW	MATURING AND AGING The wine matures in barrique for 18 months, with a further ageing in bottle for 12 months before release
	SURFACES 1.5 ha	

ANALYTICAL CHARACTERISTICS	ABV 15%	ORGANOLEPTIC PROPERTIES Deep garnet, the nose is intense, with notes of ripe cherry, strawberry jam, cloves, cinnamon, prune, cigar box, dark chocolate, mint, with ethereal hints. The mouth is perfectly balanced between the sugar residual and a bright freshness, with silky, ripe tannins. Alcohol is high but really integrated in the sip enhancing the body of this wine and its material presence in the palate.
	SUGAR RESIDUAL 20 gr/lt	
	TOTAL ACIDITY 6.2 gr/lt	
		SERVING At 16-18 °C
		PAIRINGS Chocolate cakes, Peking Roast duck, seasoned cheeses.
		VOLUME e 750 ml / magnum 1.5 lt

