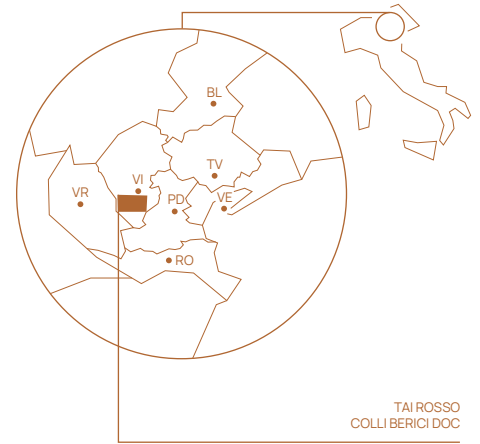


# Tai Rosso

Tai Rosso  
Colli Berici DOC



*This range of wine is the ambassador of the Venetian authenticity, modern wines with a long tradition.*



TAI ROSSO  
COLLI BERICI DOC

	<b>SIGHT</b> Bright ruby red.	<b>SMELL</b> An aromatic mix exuding a potent essence of ripe raspberries.	<b>TASTE</b> Blaccurrant and strawberry aromas are predominant on the palate.	<p> <b>Fresh - Acidic</b>  <b>Mature - savoury</b>  <b>Astringent</b>  <b>Well-rounded</b>  <b>Sour</b>  <b>Sweet</b>  <b>Body</b>  <b>Flavor intensity</b>  <b>Finish</b> </p>
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TECH INFO	<b>ORIGIN</b> The grapes come from the vineyards situated in Alonte, in the Berici Hills	<b>AVERAGE AGE OF VINES</b> 20 years
	<b>SOILS</b> Calcareous soils rich in iron	<b>HARVEST</b> Second half of September.
	<b>GRAPE VARIETY</b> Tai Rosso 100%	<b>WINEMAKING</b> The bunches are totally de-stemmed and the grapes are fermented, in stainless steel, at 18 °C.
	<b>TRAINING SYSTEM</b> Guyot	
	<b>ALTITUDE</b> 150-180 m. a.s.l.	
	<b>ASPECT</b> S	

ANALYTICAL CHARACTERISTICS	<b>ABV</b> 12.5%	ORGANOLEPTIC PROPERTIES	Medium purple, the nose is rich in small berries fruits like raspberries and red currants. The palate is dry, with smooth ripe tannins and a refreshing acidity. Easy to drink and really enjoyable, with a return at the aftertaste of raspberries notes.
	<b>SUGAR RESIDUAL</b> 3.2 gr/lit		<b>SERVING</b> At 13 °C
	<b>TOTAL ACIDITY</b> 5.3 gr/lit		<b>PAIRINGS</b> It could be paired with pasta with tomato sauce, carbonara, roast turkey with root vegetables.
			<b>VOLUME</b> e 750 ml

