Tai Rosso Colli Berici DOC



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



SIGHT

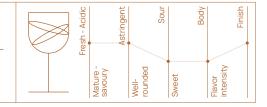
Bright ruby red

SMELL

An aromatic mix exuding a potent essence of ripe raspberries.

TASTE

Blaccurrant and strawberry aromas are predominant on the palate.



CHINFO

ORIGIN

The grapes come from the vineyards situated in Alonte, in the Berici Hills

SOILS

Calcareous soils rich in iron

GRAPE VARIETY

Tai Rosso 100%

TRAINING SYSTEM

Guyot

ALTITUDE

150-180 m. a.s.l.

ASPECT

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AVERAGE AGE OF VINES

20 years

HARVEST

Second half of September.

WINEMAKING

The bunches are totally de-stemmed and the grapes are fermented, in stainless steel, at 18 °C.

ALYTICAL IARACTERISTIC ABV

12.5%

SUGAR RESIDUAL

3.2 gr/lt

TOTAL ACIDITY

5.3 gr/lt

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.

SERVING

At 13 °C

PAIRINGS

It could be paired with pasta with tomato sauce, carbonara, roast turkey with root vegetables.

VOLUME

e 750 ml

