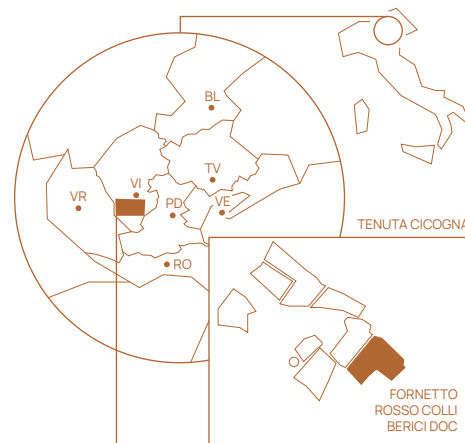


*A Merlot - Syrah blend from grapes harvested on our hillsides vineyards. Soft tannins are matched by spicy nuances. "Fornetto" comes from the name of the street where our vineyards are located.*



	<b>SIGHT</b> Red with garnet reflexes.	<b>SMELL</b> Vibrant red fruits harmonize with delicate nuances of spices.	<b>TASTE</b> The fusion of balsamic notes seamlessly integrates, enriching and rounding out the wine's body.	<p>Flavor profile diagram showing: Fresh - Acidic, Astringent, Sour, Body, Finish, Sweet, Well-rounded, Mature - savoury, Flavor intensity.</p>
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TECH INFO	<b>ORIGIN</b> Comes from the southern area of Colli Berici between Alonte and Orgiano.	<b>VINE DENSITY</b> 4,800 vines per hectar
	<b>SOILS</b> Calcareous, rich in iron and magnesium.	<b>YIELDS</b> 60 hl/ha
	<b>GRAPE VARIETY</b> 60% Merlot, 25% Tai Rosso, 15% Syrah	<b>AVERAGE AGE OF VINES</b> 15 years
	<b>TRAINING SYSTEM</b> Guyot	<b>HARVEST</b> First decade of October
	<b>ALTITUDE</b> 200 m. a.s.l.	<b>WINEMAKING</b> The grapes are fermented in stainless steel at 24 °C for 10 days.
	<b>ASPECT</b> S - SW	<b>MATURING AND AGING</b> The wine ages in French oak barriques for 6 months and it is released 6 months after bottling.
	<b>SURFACES</b> 2.5 ha	

ANALYTICAL CHARACTERISTICS	<b>ABV</b> 13.5%	ORGANOLEPTIC PROPERTIES	Medium ruby, the nose opens to strawberry, red and black cherry with herbal and balsamic notes. The palate is dry, with smooth, elegant tannins. Intense, with a pleasant finish of red fruits, the wine results elegant and well balanced.
	<b>SUGAR RESIDUAL</b> 4 gr/lit		<b>SERVING</b> At 16-18 °C
	<b>TOTAL ACIDITY</b> 5.7 gr/lit		<b>PAIRINGS</b> Pasta with savoury sauces, roast meat, slightly spicy cheeses.
			<b>VOLUME</b> e 750 ml / magnum 1.5 lt

