

Montello Rosso

Superiore Docg

2019 Barrique Organic



This wine is obtained by Cabernet Sauvignon and Merlot grapes. The grapes are picked after an accurate selection in our vineyards, which are located in a hilly area with an excellent sun exposure. This wine is produced only in the best vintages.

Production area: Asolo hills, in the oldest vineyards which have low yield hectare.

Height: 150-220 metres a.s.l.

Ground typology: mainly clayey with a dark reddish-brown colour given by the high presence of iron, slightly calcareous, well drained with a rich skeleton structure.

Cultivation system: spurred cordon

Strain per hectare: 4500

Vineyard age: 20/25 years

Production per hectare: 100 quintals

Harvesting time: second decade of October

Production method: this wine is obtained by a strict sorting of the grapes in the fields. The grapes are picked manually in crates. After the destemming and pressing the grapes, the wine is fermented in grape marcs with indigenous yeasts in tanks at monitored temperature for 15 days. The maturation takes place in barriques for 18 months.

Refinement: eighteen months in barrique, in bottles for six months.

Organoleptic characteristics: dark red color. Intense aroma with feeling of blueberry, faded rose, tobacco, vanilla, cinnamon. It's a full-flavoured wine.

Food pairing: ideal for braised meat and ground game meat.

Technical data: alcohol 13,5 % vol.; acidity 5,2 g/l; net dry extract 28g/l.

