



BARTÒC

VENETO IGT

GRAPES: Merlot, Tai rosso, Syrah

HARVEST and CELLAR:

We pick the grapes by hand in the middle of September in three different vineyards. When the grapes arrive in the cellar, after the crushing, they slowly start a natural long fermentation by controlled temperature. The pressure allows to obtain wine and pomace. We keep the wine in a stainless steel tank for about eight months before bottling.

THE WINE:

It's a ruby red wine, with pleasant fruity scented notes as wild cherry and raspberry and clear hints from spice and aromatic herbs.

The taste is warm and soft, with a good tannin and great longevity.

750 ml bottles

Serving temperature: 16°C

Alcohol: 12,5% vol.

Sugar content: 1,7 g/l

Total Acidity: 5