



TAI ROSSO

COLLI BERICI DOC

GRAPES: Tai rosso

HARVEST and CELLAR:

We pick the grapes by hand in the end of September, in a old vines vineyard. When the grapes arrive in the cellar, after the crushing, the must with all the skins slowly starts a natural fermentation by controlled temperature for about 10 days. The pressing allows to obtain wine and pomace. We keep the wine in a stainless steel tank for about six months before bottling. The pomace are used in the distillery to obtain Grappa.

THE WINE:

It's a bright ruby red wine, the aroma is fresh, scented with fruity notes, such as cherry, blackberry and raspberry but also rose and minerals. The taste is full, yet soft, with a delicate tannin and a pleasant freshness followed by a fruity aftertaste. 750 ml bottles.

Serving temperature: 12°C

Alcohol: 13 % vol.

Sugar content: 1,6 g/l

Total acidity: 4,4