

Ca' D'Archi Rosso Veneto IGT

GRAPES:	Merlot, Cabernet and other red varieties
PRODUCTION ZONE:	The Veneto
ALTITUDE:	Land on the plain
TYPE OF SOIL:	Of fluvial and alluvial origin; clayey
VINE TRAINING SYSTEMS:	Sylvoz and Guyot
PLANT DENSITY:	3,000 – 5,000 vines per hectare (1,215 – 2,025 per acre)
HARVEST PERIOD:	Mid-September
ALCOHOL LEVEL:	13.5 % vol.
SERVING TEMPERATURE:	16 - 18 °C (61 – 64 °F)
RECOMMENDED GLASS:	A large, Bordeaux-style glass, narrowing at the rim
AGING POTENTIAL:	3 - 4 years
BOTTLES PER CARTON:	6 - 12
SIZE (CL):	75

TECHNICAL INFORMATION

The grapes are vinified separately, according to their variety and origin. The must remains in contact with the skins for a period varying between one and two weeks, with délestage (racking) and frequent pumping over in order to extract the maximum of the grapes' potential in terms of aromas, color and polyphenols. The subsequent phase of maturation and the final blending of the wines complete the operations that are carried out prior to bottling.

TASTING NOTE

A deep, compact ruby red color leads you in to a nose dominated by red and black fruit notes, with balmy, herb-like hints enhancing its richness. On the palate, the fleshy fruit is rendered vibrant by bold tannins and a freshness that gives added dynamism to the taste profile. The finish offers attractively persistent suggestions of ripe fruit and spices.

SERVING SUGGESTIONS

An excellent accompaniment for pasta with tomato sauce, bean soups, grilled and barbecued red meats and mushroom-based dishes. It is ideal with relatively mature cheeses.

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