



## DAGIÙ RED WINE



**TYPE:** still red wine

**PRODUCTION AREA:** province of Treviso

**SOIL:** clayey

**GRAPES USED:** company blend of red berried grapes

**HARVEST:** manual

**HECTARE PRODUCTION:** 130 q./ha

**ALCOHOLIC STRENGTH:** 12% vol.

**TRAINING SYSTEM:** row espalier

**VINIFICATION:** fermentation of the must in contact with its skins in steel tanks for 7 days at a temperature of 24 °C. At the end of fermentation, racking and storage of the wine in steel tanks until bottling.

**TASTING NOTES:** intense red with violet reflections. It expresses itself on the nose with hints of mentholated, balsamic, mountain pine, slightly spiced pepper, fruity undergrowth, raspberry, morello cherry, strawberry. Gentle and polite in its gustatory consistency characterized by softness and fresh cleanliness of the palate.

**RECOMMENDED PAIRINGS:** cold cuts, succulent first courses, soups, white meats, red meats, boiled meats, cheeses.

**SERVING TEMPERATURE:** 16-18 °C

**BOTTLES PER CARTON:** 6

**SIZE:** 75 cl



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