



“ROSSO DI GIANO”
COLLI DI CONEGLIANO DOCG
RISERVA

TYPE: still red wine, aged in wood barriques

PRODUCTION AREA: province of Treviso

SOIL: clayey

GRAPES USED: Merlot, Cabernet Sauvignon, Cabernet Franc, Marzemino

HARVEST: manual

HECTARE PRODUCTION: 70 q./ha

ALCOHOLIC STRENGTH: 14% vol.

TRAINING SYSTEM: row espalier

VINIFICATION: fermentation of the must in contact with its skins and maceration in tanks for 15-20 days at a temperature of 24-26°C. At the end of maceration, racking and aging in French oak wooden containers for 30 months. Maturation in bottle for at least 6 months before commercialization.

TASTING NOTES: intense ruby red with garnet reflections. Olfactory complex and integrated in the orchestra of aromas of gentle spice, cherry jam, ripe berries, prunes, coffee, tobacco, hazelnut, toasted almond, vanilla, chocolate, black pepper, eucalyptus, graphite, with floral texture of Viola conducting the orchestra. On the palate it manifests its solidity in the complex dynamism of the taste, with Vibrant yet soft tannins. Explosive in its pleasant, exciting and persistent component retrofactory.

RECOMMENDED PAIRINGS: tasty, fatty and succulent dishes, grilled red meats, spit-roasted meats, game, aged cheeses.

SERVING TEMPERATURE: 18-20 °C

BOTTLES PER CARTON: 5

SIZE: 75 cl



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