

SALARIATO

Rosso IGT
Colli Trevigiani



Wine Type	Rosso IGT Colli trevigiani
Production area	Pieve di Soligo
Soli	130 m. s.l.m.
Grape variety	Clayey
Hectares	2,1 ha
Grape variety	Merlot: 75% Cabernet Sauvignon: 20% Carmenère: 5%
Grape	Merlot, Cabernet Sauvignon, Carmenère
Training system	Cordona spur
Harvest period	10 - 15 october
Maximum yield per ha	From 4000 to 5000 kilos per ha
Planting density	7000 Vines per ha
Wood aging	Barriques: 24 mesi
Bottle aging	1 years in the bottle
Bouquet	A ripe, fresh aroma of ripe strawberries. Well balanced, plummy, with cherry and spicy notes
Taste	Delicately fruity. It displays complex sensations of cherry and blackcurrant, blended with a pleasant savoury note and soft tannins.
Colour	Deep Ruby red
Alcohol volume	13,5%

Food pairing: An every-day wine to accompany red and white meats as well as pasta and cheeses.

Storage: The bottles should be kept upright in a cool place with constant humidity.

Serving temperature: 18/20° C

Available sizes: 0,75 lt - 1,5 lt.