



Mancassola

Mentore

Rosso Veneto IGT



TECHNICAL INFORMATION

Area of origin

Veneto – Colli Berici Lonigo, Vicenza

Soil Type

Sedimentary rocks

Varietal

Cabernet Sauvignon and Merlot

Training System

Guyot

Harvest Period

Mid-late September

Wine making

Vinification occurs in red and lasts for about 20 days in the presence of the skins, where malolactic fermentation also takes place. After racking, it rests in stainless steel tanks. It is then aged in large barrels and bariques for about 18 months. Subsequently, it is bottled for about 6 months before being released for sale..

ANALYTICAL CHARACTERISTICS

Alcohol

14,5% vol.

Residual sugar

4 gr/lit

Total acidity

5,2 gr/lit

ORGANOLEPTIC PROPERTIES

Bouquet and taste

Intense ruby red color tending towards garnet; winy fragrance, with a slightly ethereal bouquet and flavors of ripe fruit, sometimes vanilla and tobacco. Dry, full, and warm taste with a soft and long fabric.

Serving Temperature

16-18 °C

Serving suggestions

It is a wine for cold meats of great cuisine, red meat roasts, noble poultry, game, and strong hard cheeses.

Bottle size

750 ml