



## DUE

### Veneto Rosso IGT



**APPELLATION** Veneto Rosso,  
Typical Geographical Indication

**VARIETY** Merlot and Cabernet

**PRODUCTION AREA** Sarego, Vicenza

**YIELD PER HECTARE** 6.000-7.000 liters

**FARMING SYSTEM** Guyot with 7000 grapevines per hectare

**HARVEST** Handpicked in cases.

**WINEMAKING PROCESS** For two-thirds of the grapes: crushing and fermentation in stainless steel tanks, at a controlled temperature, for about 20 days. For the other third, slight drying in the fruit-room, crushing and blend of the two components to trigger a second fermentation. Hence the name Due (Two).

**AGING** Partly in tonneaux and partly in oak barrels.

**ORGANOLEPTIC CHARACTERISTICS** Garnet red color. Fruited scents with hints of cherry, small fruits of the forest, spicy hints and flower hues. In the mouth it is full and velvety with soft and balanced tannins.

**WINE PAIRINGS** First courses with meat sauces, grilled or roasted red meat, poultry, mildly seasoned cheese.

**PRODUCTION** 30.000 bottles (750ml)

**ALCOHOLIC PERCENTAGE** 13%

**SERVING TEMPERATURE** 16-18°C



A CAMPAIGN FINANCED ACCORDING TO EC REGULATION N. 1308/13