



PIAN ALTO Colli Berici DOC



APPELLATION	Colli Berici DOC
VARIETY	Cabernet Franc, Cabernet Sauvignon, Carmenere, Merlot
PRODUCTION AREA	Sarego, Vicenza
YIELD PER HECTARE	6.000-7.000 liters
FARMING SYSTEM	Guyot with 8,000 grapevines per hectare
HARVEST	Handpicked in cases
WINEMAKING PROCESS	Fermentation in stainless steel tanks for approx. 12 days.
AGING	In new small oak barrels – French oak - for 24 months and in 40hl oak barrels for 12 months
ORGANOLEPTIC CHARACTERISTICS	Intense red color with garnet hues. Aromas of blackcurrant with herbal hints. Concentrated to the palate with vanilla tones, noticeable tannicity and excellent length.
WINE PAIRINGS	Red meat, barbecues and seasoned cheese.
PRODUCTION	9000 bottles (750 ml)
ALCOHOLIC PERCENTAGE	14%
SERVING TEMPERATURE	16-18 °C



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