



VENETO ROSSO IGT

Veneto, Italy



Method & Production

The Merlot and Refosco grapes are hand-harvested on two occasions, 50% are picked in September, at optimal ripeness, and the remaining 50% are picked in October, allowing time for increased maturation and concentration. After harvest, the grapes are crushed and left in contact with the skins through fermentation and maceration of around 10-15 days. The September batch remains in stainless steel tank until the October batch has been vinified, at which point they are blended. The finished wine is matured in large Slavonian oak barrels for 3 to 4 months before bottling.

Tasting Notes

Vibrant purple color, rich luscious nose full of sweet ripe dark cherry, plum, vanilla and Christmas spice. Rich and velvety, soft tannins, with lots of juicy fruit. Very easy drinking.

Food Matching

Great wine for roasted and grilled meats. Ideal with game dishes. Excellent with mature hard cheeses.

| Code | Label name | Grape variety | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan | Natural |
|-----------------|------------------|-----------------------------|---------|---------|--------------|-----------|---------|------------|-------|---------|
| Red Wine | | | | | | | | | | |
| GP0123 | Veneto Rosso IGT | Merlot: 80% Refosco: 20% | 2023 | 14.0% | Cork | 6X0.75lt | No | No | Yes | No |