



DUE Veneto Rosso IGT



APPELLATION	Veneto Rosso, Typical Geographical Indication
VARIETY	Merlot and Cabernet
PRODUCTION AREA	Berici Hills, 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