

Technical information

Apaiolo Rossi IGT Colli trevigiani

Wine type	Rosso IGT Colli trevigiani
Production area	Collalto di Susegana
Altitude	240 m. a.s m. (max)
Soil	Clayey
Hectares	1,3 ha
Grapes variety	Merlot: 95% Carmenère: 5%
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Training system	Cordon spur
Harvest period	15 - 20 October
Maximum yield per ha	From 4.000 to 5.000 kilos per ha
Planting density	7.000 vines per ha
Wood aging	Tonneaux: 24 months
Bottle aging	At least 12 months in bottles

Bouquet	Intense and fruity of ripe sour cherries and pomegranate, with reminders of faded roses, orange blossoms, chestnut honey, and bitter orange peel.
Taste	Fruity sensation of passion flower and bitter orange. Full correspondence with the bitter-set perfumes and the shades of dried fruits. It displays great balance, depth, class and elegance.
Colour	Deep ruby red.

Alcoholic volume	13,5%
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Food pairing: Refined and elegant wine, ideal match for light meals as well as more complex recipes.

Storage: The bottles should be kept upright in a cool place with constant humidity.

Serving temperature: 18/20° C.

Available sizes: 0,75 lt - 1,5 lt.