



**Malbec  
Veneto I.G.T.**

**Production area:** our vineyards in the province of Treviso

**Ripening:** first days of October

**Vine training technique:** Cordon Training

**Plants density:** 5000 plants per hectare

**Soil composition:** clayey soil, with presence of caranto.

**Vinification:** after vintage, skins and must are set to ferment for ca 8-10 days at the controlled temperature of 28 °C in 300 Hectolitres steel basins with Ganimede model vinificators. This method allows a soft fermentation without breaking grape seeds and skins, obtaining thus soft wines. The wine is then left to age for several months in oak tonneaux before being bottled.

**Alcoholic volume:** 13,50 %

**Sugar:** 5 gr. lt.

**Acidity:** 5,5 gr. lt.

**Description:** intense purple-red colour. A fruity aroma with hints of plum and small red fruits. Having aged briefly in oak, it has a spicy finish of tobacco, pepper and vanilla leaves.

**Pairings:** goes well with mushroom risotto, roast pork, poultry, and lamb, as well as cold cuts and slightly aged cheeses. To be served at a temperature of 16-18°C.

**Conservation:** to be kept in fresh places at a temperature of 12-16 °C, far from light, avoid to keep it long time in refrigerator.