



**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.