

SCARLATTO

COLLI EUGANEI ROSSO



ORIGIN OF THE NAME

The colour of Catholic vestments and of academic robes of Doctor of Medicine for our flagship wine!

NAME

Colli Euganei Doc Rosso

ORIENTATION OF THE VINES

South - West

SOIL

Calcareous Marl

YEAR OF PLANTING

2000

DENSITY OF PLANTING

4000 vines per hectare

TRAINING SYSTEM

Guyot

GRAPE YIELD / HECTARE

0,80 t/ha

PICKING SEASON

End of September

GRAPES

60% Merlot - 40% Cabernet Sauvignon

WINEMAKING NOTE

Destemming, pressing and fermentation on the skins for about 15 days in stainless steel tanks at a maximum temperature of 26°C, 2 daily pumping over for the extraction of colour and aromatic substances; the wine is poured into barriques and tonneaux where malolactic fermentation continues for about a month

MATURATION and REFINING

18 months in barriques and tonneaux then in concrete tanks for 6 months, bottling and refinement in the bottle

ALCOHOL / SUGAR

13.5% alcohol - 4 g / lt sugar residual

TASTING NOTE

Intense ruby colour; aromas of vanilla, spices, morello cherry and red fruit on the nose; dry, full bodied with soft and well balanced tannins on the palate

SERVICE TEMPERATURE

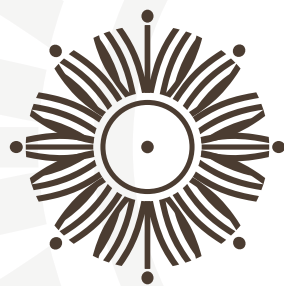
18°C

FOOD PAIRING

Grilled red meat, game or savoury aged cheeses

BOTTLE and CLOSURE

Bordolese Med / microgranule cork stopper / standard cork
0,75 lt bottle / cardboard box of 6 bottles / level of 11 boxes / pallet 8 levels - 528 bott.



VIGNA RÒDA