# Strazzacappa Gianni Via Monte Versa 1569 35030 Voʻ (PD) www.vignaroda.com

# ZENDAL COLLI EUGANEI ROSSO



# **ORIGIN OF THE NAME**

In the Venice of the past, ladies used to cover themselves with a shawl called Zendale, or Zendal in dialect.

The girls used it in a charming way to approach the shy boys they felt attracted to: as the chosen one approached, they took a hem of the shawl and made it twirl to cover the shoulder, making the long fringes flutter ... which got entangled on the buttons of the future lover, hence the term "Tacar Boton". We think our Colli Euganei Rosso can be a means like the Zendal to make new encounters

# NAME

Colli Euganei Doc Rosso

# **ORIENTATION OF THE VINES**

West

### SOIL

Calcareous Marl

### YEAR OF PLANTING

1985 - 1998

# **DENSITY OF PLANTING**

3500 vines per hectare

# TRAINING SYSTEM

Double Guyot

# **GRAPE YIELD / HECTARE**

1 t/ha

# **PICKING SEASON**

**End of September** 

### **GRAPES**

60% Merlot - 40% Cabernet Sauvignon

# **WINEMAKING NOTE**

Destemming, pressing and fermentation on the skins for about 12 days in stainless steel tanks at a maximum temperature of 26°C, 2 daily pumping over to extract the colour and aromatic substances

# **MATURATION and REFINING**

3 months in steel tank then a short refinement in the bottle

### ALCOHOL / SUGAR

13% alcohol - 3.5 g / lt sugar residual

# **TASTING NOTE**

Ruby red with violet hues, blackfruits on the nose. Soft and velvety tannins on the mouth

# SERVICE TEMPERATURE

16°C - 18°C

# **FOOD PAIRING**

Meat-based sauces, grilled meat, ossobuco

# **BOTTLE and CLOSURE**

Bordolese Vip / microgranule cork stopper / standard cork 0,75 lt bottle / cardboard box of 12 bottles / level of 12 boxes / pallet of 5 levels - 720 bottles

