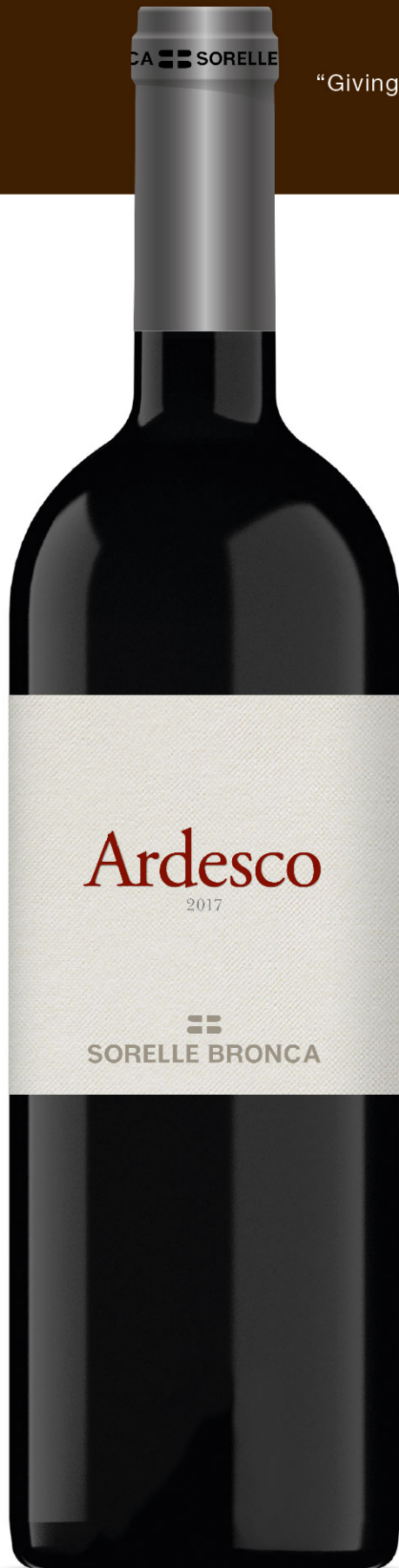




## ARDESCO PGI ROSSO VENETO

“Giving shape and substance to local and human values”.



**Cultivars:** Merlot, Cabernet Franc and Cabernet Sauvignon.

**Production area:** San Pietro di Felleto.

**Altitude:** 200m to 250m above sea level.

**Cultivation of the land:** Entirely by hand.

**Training system:** Guyot.

**Harvest:** By hand, using crates.

**Winemaking and ageing technique:** Maceration on the skins for two weeks, malolactic fermentation in barriques and subsequent ageing for at least a year in barriques and six months in the bottle.

**Appearance:** A ruby red colour, with garnet tones produced by the ageing process.

**Aroma:** The fruity black cherry and wild berry notes are marvellously complemented by spicy black pepper and balmy vanilla notes.

**Taste:** It is wonderfully polished thanks to the perfect balance between the tannins, acidity and body. All of the notes from the bouquet are revived in the lingering finish.

### TECHNICAL DETAILS

<b>Alcohol content:</b>	13%	vol.
<b>Total acidity:</b>	5,5	g/l.
<b>Ph:</b>	3,60	
<b>Serve at:</b>	18°	

The figures are approximate because they vary from one vintage to the next.

SIZES	PACKAGING	GIFT PACKS
750ml	6 horizontal bottles	1 / 2 / 3 lithographed 1 / 3 / 6 wooden