



“Capomastro” Veneto IGT Rosso

RED WINES



Alcohol: 12,5% vol.

Area of Production: Region: Veneto. Hilly moraine on the eastern shores of Lake Garda.

Grapes: Produced after a later harvest (2-3 weeks delay from the usual harvesting period) from red grapes Corvina (50%) and Rebo (50%) – system of growing: espalier with guyot.

Soil Composition: Argillaceous of morainic origin.

Vinification and Production System: Soft pressing, then fermentation for 8-9 days at controlled temperature (22-24°C.), preservation in thermoconditioned inox tanks and cold bottling in sterile bottling line.

Organoleptic Description: Fruity wine with a complex structure and rich color.

Color: Intense dark red.

Bouquet: Fruity, typical and intense.

Taste: Dry, full-bodied and harmonious.

Serving Temperature: To be served at 17-18°C.

Preservation: Can be aged for 2-3 years. Store in a fresh, dry and dark place.

Gastronomic Suggestions: Perfect with first courses, meat and cheese.

TECHNICAL DETAILS:

Total acidity: 5,00 g/l

Sugar: 9,5 g/l

Total SO2: 80 mg/l

Free SO2: 27 mg/l

Net dry extract: 26,0 g/l

Volatile acidity: 0,30 g/l