



## “Colle Forte” 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 from red grapes Merlot and Sangiovese. System of growing: espalier with guyot.

**Soil Composition:** Argillaceous of morainic origin.

**Vinification and Production System:** Soft pressing, then fermentation for 6-8 days at controlled temperature (22-24°C.), preservation in thermoconditioned inox tanks and cold bottling in sterile bottling line.

**Organoleptic Description:** Wine with a complex structure and rich color, dry, full-bodied, mellow and aromatic with its own distinct personality.

**Color:** Intense ruby red.

**Bouquet:** Fragrant, typical and intense, with hints of berries.

**Taste:** Full-bodied, velvety and harmonious.

**Serving Temperature:** To be served at 16-18°C.

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

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

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#### TECHNICAL DETAILS:

**Total acidity:** 5,15 g/l

**Sugar:** 10,00 g/l

**Total SO<sub>2</sub>:** 99 mg/l

**Free SO<sub>2</sub>:** 32 mg/l

**Net dry extract:** 27,7 g/l

**Volatile acidity:** 0,36 g/l

