



## Antonio DOC Rosso Montello Colli Asolani

### Production area:

Produced with the best Cabernet Sauvignon, Cabernet Franc, Merlot and Recantina grapes from our tenuta Aria Valentina.

### Soil characteristics:

Typical of the Montello, clay and iron-rich

Vineyards: the training system used is the Guyot with a density of 5000 plants per hectare.

### Production process:

Red vinification. The grapes harvested in separated epochs from the last week of September (Merlot) to the first ten days of October (Cabernet and Recantina) and vinified separately in stainless steel with a contact between skins and must-wine about 15 days. This is followed by malolactic fermentation and aging in wood. This takes place in barriques of 3 ° and 4 ° passing (previously used for the refining dell' Umberto I) for a period of 12-14 months. Finally it is bottled and a short aging in bottle pre-marketing.

### Chemical characteristics:

Alcohol: % vol. 13.5 ± 0.5

Sugars: g/l 4 ± 1

Total acidity: g/l 5.70 ± 0.5

### Organoleptic characteristics:

Colour: intense ruby red with slight violet hues

Bouquet: intense with notes of red fruits and black currants. This is followed by spicy notes of vanilla and pepper.

Flavour: fairly full with round tannins and elegant in the mouth; excellent persistence in aftertaste and flavour.

### Nutritional value information:

1 g alcohol: 8kcal

1 l dry wine at 10°: 600kcal

### Pairings:

Wine suited to red meat but also perfect with braised veal and lamb. Also excellent with medium-aged cheeses

### Service Temp.:

18-20 °C in large glasses.

### Storage:

In a cool dry place, away from light and heat sources.

### Type of packaging and arrangement for marketing:

0.75l glass bottles packed horizontally in cardboard boxes containing 6 bottles.