

VENEGAZZU' - ROSSO DELLA CASA IGT COLLI TREVIGIANI



Direct and natural descendant of the renowned cru *Capo di Stato*, this deep ruby red wine is the continuity in the “blending” tradition of the estate Loredan Gasparini. *Venegazzu' Rosso della Casa*'s nose is initially characterised by hint of marasca cherry joined to a flavour of cassis. The olfactory range is noteworthy, well combined with the oak, not preponderant, and it shows spicy hints of green pepper laid down on a musk background. Impressive is the range of the balmy nuances and the liquorice sticks finish malted with a light and a very pleasant toasting. The wine is soft - despite its wealth of tannins.

VENEGAZZU' ROSSO DELLA CASA 2007 – IGT COLLI TREVIGIANI

GRAPES:	Cabernet Sauvignon, Merlot, Cabernet Franc and Malbec
VINEYARDS:	situated in Venegazzu', North of VENICE - ITALY
VINEYARDS' CHARACTERISTICS:	North-South - East-West position; 105 metres above sea level; typical “red” Montello's soil, rich in minerals and iron components.
HARVEST TIME:	From 10 th September (Merlot) to 1 st October (Cabernet)
RETURN PER HECTARE:	60 quintals
DENSITY:	3500 plants per hectare
MEDIUM AGE OF THE VINEYARDS:	20 years
TEMPERATURE OF FERMENTATION:	30° C in steel tanks
DURATION OF FERMENTATION:	18 days (of which 8 together with the grape skins)
MALOLACTIC FERMENTATION:	fully completed
AGEING IN THE CELLARS	in Slavonic oak casks for 18 months
WINE:	Alcohol: 13,95 % vol.
	Total acidity: 5,65 g/l
	pH: 3,73
	residual sugar 2,0 g/l
	dry net extract 33,2 g/l

NATURE – TERROIR – LOVE FOR WINE – PASSION FOR QUALITY