



VIGNA RÒDA

Colli Euganei Rosso



Blend of grapes

60% Merlot – 40% Cabernet Sauvignon

Alcohol

12.50 % vol

Vinification type:

The harvested grapes are crushed inside a thermo conditioned tank, later, with the selected yeast addition process, the alcoholic fermentation will start. The must will be taken through continuous délestages to abstract colors and aromas from the peel.

After about twenty days the process will carry on with the first racking. The obtained wine will proceed its malolactic fermentation in thermo conditioned tanks, where it will rest for about 4 months before it can be prepared for bottling.

Aroma and Taste:

It is a ruby-colored wine with purple glares, it releases scents of marasca cherry and red fruits; the taste is dry, full-bodied and well balanced.

Dish combination:

The wine goes well with rich main courses particularly tasty, red meat grilled or baked.
Best served at 16°C

Type and Vintage

Colli Euganei Rosso doc

Location and Exposure

West

Soil nature

Alluvial

Planted

1992

Wine training system

Guyot – arched cane

Grape Yield per Hectare

100 Quintal /He