



# VIGNA RÒDA



## Scarlatta Colli Euganei Rosso

### **Type and Vintage**

Colli Euganei Rosso doc

### **Location and Exposure**

South-West

### **Soil nature**

Marly - Clay

### **Planted**

2000

### **Wine training system**

Guyot

### **Grape Yield per Hectare**

80 Quintal /He

### **Blend of grapes**

60% Merlot - 40% Cabernet Sauvignon

### **Vinification type**

The selected grapes are destemmed and crushed in a steel thermo conditioned tank. Immediately after, with the process of selected yeasts addition, the alcoholic fermentation will start. The grape skins and must mass is submitted to continuous délestages to abstract anthocyanins and aromas present in the peel. After about twenty-five days the first racking will take place. The obtained wine will be placed inside barrique e barrels where the alcoholic malolactic fermentation will continue for about a month. Later, once the wine is racked, it will rest inside the same for about 12 months before it can be bottled.

### **Aroma and Taste:**

It is a ruby-colored wine. The aroma has vanilla, spices, marasca cherry and red fruits scents; the taste is intense dry with dense tannins, soft and well balanced.

### **Dish combination:**

It is best combined with grilled red meat, wild game or well-seasoned cheeses.  
Best served at 18°C.

### **Alcohol**

13.50 % vol