

# TAI ROSSO

## Colli Berici Doc





# T A I R O S S O

Colli  
Berici

- Name** Tai Rosso  
**Wine classification** DOC Colli Berici  
**Grapes variety** Tai Rosso 100%  
**Production area** Lonigo, nel cuore della zona Doc Colli Berici  
**Bottles produced** 30.000 da 0.750 lt
- The vineyard**  
*Name* - Various lots, property of Dal Maso Company  
*Age of grapes* - 15 years  
*Soil* - clay free grain, with medium-high limestone contents  
*Exposure* - south  
*Altitude* - Hill, 80-100 mt above sea level  
*Planting density* - 6.000 vines/ hectare  
*Training system* - spur pruned trellis rows are orientated from North to South  
*Nr of buds per plant* - 14  
*Yield per hectare* - 120 quintals  
*Cultivation* - spare fertilization, shoots trimming and thinning out of exceeding grapes  
**Harvest period and method**  
Mid of september, hand-picking in crates
- Vinification**  
*Brief description:* after grapes are crushed and de-stemmed, they remain for 4 days on their skins in 50Hl open vats, the cap is punched 4 times a day.  
*Fermentation equipment* - stainless steel tanks  
*Fermentation temperature* - 22° - 25° C  
*Maceration period* - 4 days  
*Fermentation period* - 14 days  
*Maturation period* - 3 months in stainless steel tanks  
*Bottling period* - End of January, in the first year after harvesting
- Chemical information about the product**  
*Total acidity*- 6,4 g/l  
*Ph* - 3,28  
*Tot. dry extract*. g/l 23  
*Alcohol contents, %* - 13,00  
*Reducing sugars, g/l* - 5,9  
*Tot. SO2, mg/l* - 72  
*Free SO2, mg/l* - 22
- Description**  
Bright ruby red colour  
Fragrant aroma of blackberry, raspberry and cherry  
Soft taste, medium-bodied, well-balanced  
**Ageing potential**  
2 years
- Food coupling**  
Perfect with all meals, excellent with spicy first courses and white meat.  
  
*With some Vicenza's traditional meals...*  
polastro in tecia (sautéed chicken), liver dumplings in chicken broth, "panà" sauce, it traditionally matches codfish in Vicenza's style or creamed with butter and "polenta" (corn meal mush).
- Service temperature**  
*Temperature* -12°-14°C.; uncork 15 minutes before serving