

TAI ROSSO

Colli Berici Doc





T A I R O S S O

Colli
Berici

Name Tai Rosso
Wine classification Colli Berici Doc
Grapes variety Tai Rosso 100%
Production area Lonigo in the very hearth of Doc Colli Berici
Bottles produced 25.000 (0.750 lt)

The vineyard
Name - Various lots, property of Dal Maso Company
Age of grapes - 16 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 2 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- 6,1 g/l
Ph - 3,31
Tot. dry extract. g/l 23
Alcohol contents, % - 12,70
Reducing sugars, g/l - 5,9
Tot. SO₂, mg/l - 80
Free SO₂, mg/l - 25

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 course and white meat.

With some Vicenza's traditional meals...

Polastro in tecia (sauted chicken), "pana" 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

Formati disponibili



0,75 lt