


# TAI ROSSO

Colli Berici Doc





# T A I R O S S O

- 🍷 **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
  - 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
  
- 🍷 **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

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