

100° ANNIVERSARY WINE









Igt Veneto 2015





ROSSO DEL CENTENARIO

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Veneto
2015

-  **Name** 100° Anniversary Wine
- Wine classification** Veneto Rosso Igt
- Grapes variety** Merlot 34%, Cabernet Sauvignon 33%, Tai Rosso 33%
- Production area** Alonte, in the heart of the Colli Berici Doc area
- Bottles produced** 4.000 (0.750 lt)
-  **The vineyard**
 - Name* - Casara Roveri and Colpizzarda
 - Age of grapes* - 30 years
 - Soil* - clay free grain, with medium-high limestone contents
 - Exposure* - South - South/East
 - Altitude* - Hill, 150 mt above sea level
 - Planting density* - 6.000 vines/ hectare
 - Training system* - spur pruned short cordon
 - Nr of buds per plant* - 8
 - Yield per hectare* - 70 quintals
 - Cultivation* - spare fertilization, shoots trimming and thinning out of exceeding grapes
- Harvest period and method**
Merlot mid of September, Tai Rosso end of September, Cabernet mid of October, hand-picking in crates
-  **Vinification**
 - Brief description:* after grapes are crushed and de-stemmed, they remain for 12 days on their skins in 50Hl open vats, the cap is punched 6 times a day.
 - Fermentation equipment* - stainless steel tanks
 - Fermentation temperature* - 26° - 32° C
 - Maceration period* - 12 days
 - Fermentation period* - 15 days
 - Maturation period* - 18 months in oak barrels Allier, Never, Limousin and Tronçais.
 - Refined in bottles for 5 months
 - Bottling period* - April-May, in the second year after harvesting
-  **Chemical information about the product**
 - Total acidity*- 5.9 g/l
 - Ph* - 3.49
 - Tot. dry extract.* g/l 35
 - Alcohol contents, %* - 14.90
 - Reducing sugars, g/l* - 4
 - Tot. SO₂, mg/l* - 67
 - Free SO₂, mg/l* - 23
-  **Description**
 - Intense ruby red colour
 - Variegated aroma of blueberry and flowers, with a pleasant sensation of vanilla
 - Soft and velvety taste, rich in sweet and elegant tannins
- Ageing potential**
10-12 years
-  **Food coupling**
 - Game food and red meat in general
 - With some Vicenza's traditional meals...*
 - "Bigoli" (long pasta) with duck meat sauce, hare soup, stewed beef with mushrooms, duck with chestnuts, roast woodcock
-  **Service temperature**
Temperature -16° -18°C.; uncork 1 hour before serving
-  **Available sizes**



0.75 lt 1.5 lt