

Bainsizza



GRAPE:	80% Cabernet Sauvignon e 20% Merlot
VINEYARD LOCATION:	Annone Veneto Cadastral Sheet n°: 13 Cadastral Map n°: 167- 123
VINEYARD HOLDING:	1.74 Ha
APPELLATION:	IGT Veneto
GROWING METHOD:	Guyot
AVERAGE YIELD:	70 Q.li grapes/Ha
ALCOHOL CONTENT:	13.50 % vol.
SERVING TEMPERATURE:	16 – 18°C
RESIDUAL SUGAR:	3.00 g/l
TOTAL ACIDITY:	5.50 g/l
SERVING SUGGESTIONS:	ideal for baked or grilled red meat dishes and stews of “noble” poultry and game

TASTING NOTES:

Result of blending of Cabernet Sauvignon and Merlot grapes, harvested after a short drying process directly on the plant, after fermentation it rest for ten, twelve months in quality oak barrels. It has a charming ruby red colour with a tint of garnet; its bouquet is fruity, slightly spicy. Wine of great character, well structured, elegant and of innate softness in taste.

SKU 605576

750ml, 6 bottles/case