

DIANA (IGP VENEZIA GIULIA ROSSO 2020)

This wine's name is in honour of DIANA, our grandmother Diana, but also the goddess of hunt that's in the label. This is an important wine, not for all situations, but if good paired he can give us wonderful sensations.

ORGANIC WINE

Organismo di controllo autorizzato dal MIPAAF: IT BIO 021 AGRICOLTURA ITALIA

Operatore controllato n°0701066



GRAPE VARIETY

Merlot 80% + 20% Cabernet franc, Cabernet sauvignon and Carmenere

VINEYARD

The key word is ORGANIC AGRICULTURE. For us it means respect for the environment and cherishing the work of our employees.

Average vineyard age: 55 years

Number of vines per hectare: 3000

Training method: modifacated double guyot

Average yield: 50 quintals/hectare

Harvesting: by hand, in early October

WINEMAKING AND AGEING:

Grapes are destemmed and then fermented at a controlled temperature of 25-30°C with the maceration of the skin for 25 days to favour the extraction of tannins for the color stabilization. After there is malolactic fermentation and then the wine is aged in stainless steel vats for about 3 months. After the wine is transferred in oak barrels, 2 of french oak and 1 of american oak and here wine stay for 30 months. The process end with the blend of all 3 oak barrels in a steel vat and the bottling. After that there is another ageing period of 6 months before sale.

TASTING PROFILE:

Color is deep ruby red. The **nose** is very rich with flavours of ripen fruits, red fruits and violet that are combined with vanilla, coconut and other spicy sensations. There are also flavours of chocolate and tobacco from the ageing in oak barrels. The **palate** is strong with an important structure and a perfect balancing of acidity and tannins.

FOOD PAIRING:

Very good with savory foods, grilled meats and matured cheese.

SERVING TEMPERATURE: 16-18°C /60-65°F

ALCOHOL: 13,5 % vol

BOTTLE: 0,75liters (box of 6 bottles)

