



Tenuta Mancassola

Leopoldo

Tai rosso Colli Berici DOC



TECHNICAL INFORMATION

Area of origin

Veneto Region - Colli Berici Hills in Lonigo, Vicenza

Soil type

Sedimentary stones

Varietal

Tai rosso 100%

Training system

Guyot

Harvest period

Mid-September

Wine making

The handpicked grapes are fermented in stainless steel temperature controlled tanks. Repeated punching is performed, in order to extract the greatest amount of polyphenols, aromatic and colouring substances. At the end of fermentation, racking is carried out and malolactic fermentation.

ANALYTICAL CHARACTERISTICS

Alcohol

13% vol.

Residual sugar

2-3 gr/lit

Total acidity

5,20-5,40 gr/lit

ORGANOLEPTIC PROPERTIES

Bouquet and taste

Gentle vinous nose, highlighting aromas of cherry, strawberry and raspberry. Fresh taste and savoury with soft and elegant tannin.

Serving temperature

12-14 °C / 54-57 °F

Serving suggestions

A perfect match with traditional Veneto dishes like "Baccalà alla Vicentina," rabbit casserole and pea risotto.

Bottle size

750 ml