SACCHETTO

VINO NOVELLO
VENETO IGT



This is the first wine of the new vintage. A tradition that has deep roots in Veneto too. The Merlot and Cabernet Sauvignon grapes are vinified with the carbonic maceration technique and give rise to a very fragrant wine with a soft, intensely fruity taste. Excellent pairing with appetizers, first courses, cured meats, white meats and roasted chestnuts. Serve at 14-16°C

Classificazione:	Novello Veneto I.G.T.
Zona d'origine:	Piedmont hills in the Treviso area.
Vitigni:	70% Merlot, 30% Cabernet Sauvignon.
Vinificazione:	Must is obtained through stalkless pressing, marc maceration at a controlled temperature, a technique developed by Pasteur in the 1800s and enhanced by Flanzy in the Beaujoulais area. The selected grapes, mellow and untouched, are kept into steel containers, saturated with CO2 produced by yeasts. The complete lack of oxygen triggers bio-chemical reactions, that give to the wine a characteristic aroma. Afterwards the vinification produces a really fragrant and intensely fruity wine.
Maturazione:	In steel containers for a short time.
Affinamento:	In bottle.
Longevità:	6 - 10 months, even though it is pleasantly drinkable up to 12 months.
Colore:	Bright and lively ruby red.
Profumo:	Characteristic fruity, with scents of ripe red fruits such as raspberry and strawberry.
Sapore:	Dry, fresh, pleasantly balanced, soft and delicate.
Gradazione alcolica:	12% Vol
Acidità totale:	5,5 - 5,8 g/l
Residuo Zuccherino:	8 - 10 g/l
Temperatura di servizio:	14 - 16 °C
Abbinamenti consigliati:	Easily matched with all the dishes, and in particular with starters, first courses, salami, white meat and roast chestnuts.