



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 Flanzky 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.