



# VITAE 2310

IGT VENETO

## Tasting notes

Colour: dark ruby red colour. Bouquet: rich bouquet with aromas of ripe fruit and wild berries. Taste: intense and pleasant flavors of black cherry, blueberry and plum. Notes of vanilla, coffee and tobacco. Appreciable and refreshing acidity and full structure, also given by the aging in Tonneaux, which guarantee a long aging potential.

## Vinification

Merlot and Cabernet Sauvignon are harvested by hand and put on 3 kg boxes to wither for around 25-30 days. Every year on the 23rd of October the grapes are pressed and then left to ferment in stainless steel tanks at controlled temperature for a period of 20 days with continuous pumping over in order to get total extraction of the colour and the sweet tannins of the skin. The concentration of the withering returns a high degree of alcohol. The next step is the aging in 500 lt Tonneaux and in 225 lt barrique for 12-18 months. After bottling the wine remains another 3 months in bottle before being sold.

## Food pairing

Excellent accompaniment to red meats, game, and aged blue cheese, excellent with dark chocolate



## Grape variety

50% Cabernet Sauvignon and 50% Merlot grapes



## Appellation

Rosso IGT Veneto



## Production area

Villanova di Portogruaro area, Venice province, Veneto region



## Alcohol

14,5 %



## Serving temperature

15-18 °C