



QUALTO 2019

Denomination	I.G.T. Trevenezie
Type of wine	Red
Region of origin	Veneto
Soil	Mostly silt with a clayey tendency
Grapes	Refosco dal peduncolo rosso 100%
Harvesting time	Beginning of October
Vinification	Maceration of the grapes for 10 days, alcoholic and acid-softening fermentation at controlled temperature in steel casks
Ageing	Yes

TASTING NOTES

Colour	Intense garnet red
Bouquet	Fragrances that recall the woods, blackberries and delicate hints of spices
Taste	Good body, slightly herbaceous with a lingering persistence
Best served with	Meat and game dishes and mature cheeses
Serving temperature	18-20°C

SPECIFICATIONS

Alcoholic content	13,5° Alc. Vol.
Total acidity	4,9 gr/lt.
Residual sugar	2,0 gr/lt.

