



LE VALLETTE ROSSO IGT

70% Merlot
30% Cabernet



Harvest

Mid September.

Vinification

Rasp-pressing and subsequent thermo-vinification in contact with the skins for 6-7 days. It is then separated from the marc and fermentation ends at room temperature for another 15-20 days

Refinement

In steel barrels for 4-5 months.

The refinement continues in the bottle for 2 months.

Tasting notes

Ruby red wine, notes of red fruits and in particular ripe cherries in the mouth and nose enriched with the typical vegetable scents of Cabernet Sauvignon. Pleasantly tannic and balanced.

Pairing

Structured first and second courses.

Serving temperature 14 °-16 ° C

Analytical data

Alcohol content: 11% Vol.

Total acidity: 4.50

Sugar: 5 gr / lt