



REDALMO

ROSSO VENETO IGT - MARSELAN - 750 ml

Our wine originates exclusively from propriety vineyards located in the hilly area of Lonigo, a small town of Colli Berici hills.

Denomination: VENETO IGT

Variety: 100% Marselan (French black grape variety, it is a blend between Grenache and Cabernet sauvignon)

Geographical location: Hilly area of Lonigo

Vineyard soil characteristics: red clays, calcareous soils, of marine origin, with an average altitude between 150-200 mt above sea level

Vine Training system: guyot

Defense method: antiparasitic defense according to the integrated pest management method without the use of herbicides to preserve the biodiversity of the soil in order to enhance the organoleptic characteristics of the wine

Average Yield: 90/100 ha

Method of harvesting: Manual harvest in crates at the first half of September in the early hours of the morning

Vinification: After pressing, a cold pre-fermentation maceration is carried out at a temperature of approximately 8°C for 3 days in stainless steel tanks. This is followed by regular alcoholic fermentation lasting approximately 15 days, with daily pumping over and punching down interspersed with delestage.

Aging: in stainless steel on the lees for 6-8 months

Tasting notes:

Colour: deep red tending towards purple

Bouquet: fruity with hints of blackberries, notes of green pepper, raspberries and undergrowth

Flavour: balanced, fine tannins and fresh

