

# NAVICELLO ROSSO

*intense ruby red color; spicy, fruity and elegant aroma;  
pleasantly tannin-rich, well-structured, lingering taste*

|                                      |   |
|--------------------------------------|---|
| <b>Mark</b>                          | Vigneti delle Dolomiti IGT  |
| <b>Grapes</b>                        | Merlot, Cabernet Sauvignon  |
| <b>Vineyard</b>                      | Navicello   |
| <b>Soil</b>                          | alluvial matrix, deep, well drained, sandy-loamy texture, sufficient organic matter supply                                    |
| <b>Training system</b>               | vertical-trellised, cordon training; vineyard managed with organic farming procedures since 1994                              |
| <b>Vine density</b>                  | 4.700 plants/hectare  |
| <b>Year of vineyard installation</b> | 1990  |
| <b>Yield per plant</b>               | 1,9 kg/vine   |
| <b>Harvesting</b>                    | by hand, first decade of September  |
| <b>Vinification</b>                  | traditional red wine vinification process with organic farming procedures; 8-day maceration at 25°C                           |
| <b>Aging</b>                         | 10 months in small oak barrels, 2 months in the bottle  |
| <b>Production</b>                    | 4.000 bottles   |
| <b>Serving Temperature</b>           | 16 – 18°C   |
| <b>Combinations</b>                  | its structure and elegance lend themselves to accompanying strongly-flavoured first courses as well as complete first courses |



## TASTING NOTES:

---

---

---

---

---