

NAVICELLO ROSSO

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

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



TASTING NOTES:
