

MARINÒ

COMMERCIAL DATA

Name: Rosso IGT MT

Colour: intense ruby red.

Scent: very intense and persistent; its scent starts reminding cherries, morel, dewberry, sour black cherry and plum with hints of the intense cinnamon aroma, vanilla, tobacco, violet and pepper.

Taste: luxurious, with a considerable structure and heavy tannins. Its flavour, together with a good alcohol content gives it a long and delicious aftertaste.

AGRONOMIC DATA

Grapes: Raboso Piave 20%, Merlot 50 %, Cabernet Sauvign 30%

Production area: Rai di San Polo di Piave

Altitude: 30 mt on sea level

Soil: clayey sandy sometime gravelly

Orientation of the vines: south - north

Breeding system: double Sylvoz overturned and Bellussi

Stumps for hectare: 3000

Yield quintal/ hectare: 70-80 quintals per hectare

EHarvesting: end of October

ENOLOGICAL DATA

Vinification in red: with maceration of 20-25 days in wooden 35 hl tubs. The temperatures can vary from 24 to 26 degrees to encourage the colour of the skins to come to the surface.

Production: 10% of the grapes is dried in conditioned storage for 40 days.

Malolactic fermentation: yes, immediately after the drawing off using selected bacteria.

Refining: 14 months in wooden 12 hl barrels (12 months in barriques for the Raboso passito)

Mellowing length: 6 months before marketing.

ANALITICAL DATA

Percentage of wine per grapes %: 65%

Dry extract (gr/lt): 33

Total acidity (gr/lt): 5,60

Ph: 3,55

Remaining sugars (gr/lt): 7

Developed alcohol: 14,00% vol

OTHER DATA

Matchings: very tasty first courses, mushrooms risottos. Grilled red meats, wild fowl (ptarmigan and pheasant) and ground game (hare), roasted meat, cotechino (a kind of spiced Italian sausage that in Veneto is called MUsETTO) and semi aged cheeses.

