

MARINÒ

MERLOT, CABERNET SAUVIGNON, RABOSO
DOC VENEZIA

Matches game, especially if flavoured with herbs. it pairs well also with cheeses.

Recommended pairing: wild boar ragu with pappardelle pasta.

Deep ruby red.

It reminds of cherries, morel, dewberry, black cherry and plum with notes of cinnamon, vanilla, tobacco, violet and pepper.

Luxurious taste, with a considerable structure and heavy tannins. Its flavour, together with a pleasant acidity and a good alcohol content, gives a long and delicious aftertaste.

Serving temperature 18-20° C (64-68° F).



20% OF GRAPES
ARE WITHERED
FOR 4 MONTHS
IN DRYING ROOM



AGED FOR
ABOUT 12 MONTHS
IN WOODEN BARREL

AGRONOMICAL DATA

Grapes	Merlot, Cabernet Sauvignon, Raboso Piave
Production area	The province of Treviso and Venice
Altitude	30 metres a.s.l. (98 ft)
Type of soil	Clayey, sandy and also gravelly
Harvest	End of September

OENOLOGICAL DATA

Aging	Merlot and Cabernet Sauvignon for about 14 months in wooden barrels. Raboso for about 12 months in barrique
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ANALYTICAL DATA

Totale acidity (g/l)	5.80 ÷ 6.10
pH	3.30 ÷ 3.60
Residual sugar (g/l)	5 ÷ 7
Alcohol	14% vol.

FORMATI / IMBALLI / CONFEZIONI REGALO

750 ml	6 bottles	Lithographed box 1-2-3 bottles
1500 ml	1 bottle	Wooden box
3000 ml	1 bottle	Wooden box

