

# MILLEFIORI

## ROSSO DEL VENETO



**GRAPE VARIETY:** Corvina, Merlot

**APPELLATION:** Rosso del Veneto PGI

**PRODUCTION AREA:** The grapes are selected from low-yielding vineyards, in the province of Verona.

**TRAINING SYSTEM:** The grapes are inter-planted and trained using the typical pergola Veronese and Guyot methods

**SOIL:** Medium texture

**PLANT DENSITY AND YIELD:** 5000 plants per hectare and 2.5 kg of grapes per plant

**HARVEST:** The grapes are carefully picked by hand in early October. Approximately 60% of the picked grapes are placed in small wooden crates of 5 kg each. The crates are then placed in the "fruttaio," a well aerated loft, and are left there to dry at a controlled temperature and humidity until December. During this "appassimento" the grapes will lose up to 50% of their original weight in water

**VINIFICATION:** The grapes which are not dried are immediately vinified. After de-stemming, the grapes are not crushed, allowing them to remain intact, reducing damage to the skins and optimizing color extraction. Fermentation takes place at a controlled temperature of 25-26°C for 8-10 days. Frequent remontage and delestage are carried out in the early stages of fermentation in order to achieve soft extraction of aromas and gentle tannins. After racking, malolactic bacteria are added to induce a second fermentation. In late December the dried grapes are vinified. After de-stemming, the grapes are crushed and placed in stainless steel tanks, where selected yeasts are added. A very slow fermentation is initiated which will last approximately 30 days at a controlled temperature of 24°C. Here too frequent remontage and delestage are carried out in the early stages of fermentation in order to achieve soft extraction of aromas and gentle tannins

**AGEING:** French and American oak barrels

**ALCOHOL:** 14%

**TASTING NOTES:** The wine has a lovely and intense ruby-red color with a bouquet reminiscent of cherries, dried fruit, chocolate and prunes. On the palate it is full-bodied, soft and round, with a pleasant spiciness and an amazingly long and lingering finish

**SERVICE:** 17-18 °C

**FOOD PAIRING:** Cured meats and aged cheeses; dishes based on red meats and roast, poultry, well-seasoned red sauces.