



INTRIGO ROSSO

MARCA TREVIGIANA

Indicazione Geografica Tipica

Type: still red wine

Grapes: Raboso and Merlot

Characteristics and location of the vineyards: vineyards planted on clay soils

Vineyard system: sylvoz

Harvest: manual in the 2nd ten days of October

Vinification: after crushing, the product is kept in cold maceration for 12-24 hours and then continues to be macerated for another 3-4 days with the aim of best extracting the aromas and polyphenols.

The fermentation is conducted at temperatures not exceeding 22 °C so as to keep the product fresh, with young and elegant aromatic characteristics.

Colour: ruby red with violet hues

Bouquet: intense aroma with delicate hints of black cherry and berries

Taste: sweet, intense, fresh, lively, pleasantly tannic

Serving temperature: 8-10°C

Alcohol content: 11%

Recommended pairings: ideal as an aperitif, but also ready to accompany traditional dishes such as pasta and meat, fish and vegetables

Wine storage: in a cool place at 14-18 °C, protected from light, avoiding prolonged periods in the fridge