

TAI ROSSO

Colli Berici Doc





T A I R O S S O C o l l i B e r i c i

Name Tai Rosso
Wine classification Colli Berici Doc
Grapes variety Tai Rosso 100%
Production area Lonigo in the very hearth of Doc Colli Berici
Bottles produced 25.000 (0.750 lt)

The vineyard

Name - Various lots, property of Dal Maso Company

Age of grapes - 16 years

Soil - clay free grain, with medium-high limestone contents

Exposure - south

Altitude - Hill, 80-100 mt above sea level

Planting density - 6.000 vines/ hectare

Training system - spur pruned trellis rows are orientated from North to South

Nr of buds per plant - 14

Yield per hectare - 120 quintals

Cultivation - spare fertilization, shoots trimming and thinning out of exceeding grapes

Harvest period and method

Mid of September, hand-picking in crates

Vinification

Brief description: after grapes are crushed and de-stemmed, they remain for 4 days on their skins in 50HL open vats, the cap is punched 2 times a day.

Fermentation equipment - stainless steel tanks

Fermentation temperature - 22° - 25° C

Maceration period - 4 days

Fermentation period - 14 days

Maturation period - 3 months in stainless steel tanks

Bottling period - End of January, in the first year after harvesting

Chemical information about the product

Total acidity- 6,1 g/l

Ph - 3,31

Tot. dry extract. g/l 23

Alcohol contents, % - 12,70

Reducing sugars, g/l - 5,9

Tot. SO₂, mg/l - 80

Free SO₂, mg/l - 25

Description

Bright ruby red colour; fragrant aroma of blackberry, raspberry and cherry

Soft taste, medium-bodied, well.balanced

Ageing potential

2 years

Food coupling

Perfect with all meals, excellent with spicy first course and white meat.

With some Vicenza's traditional meals...

Polastro in tecia (sauted chicken), "pana" sauce, it traditionally matches codfish in Vicenza's style or creamed with butter and polenta (corn meal mush)

Service temperature

Temperature -12°-14°C.; uncork 15 minutes before serving

Formati disponibili



0,75 lt