

YOUR RED PRIVATE EMOTION



SISTOROSSO

Contained variety:

Cabernet Sauvignon

Zone of Production:

Veneto - Colli - Alonte

Harvest:

picked up manual in cassette

fifty-fifty October

Vinification:

soft pressing, fermentation in the steel tub

to around 20° C with the vinacce

for 12 - 15 days

Refinement:

in barriques of French oak from

225 lts and subsequently refined in

bottle for 3 months

Color:

red ruby with orange reflexes

Perfume:

yielded, with vegetable and mineral signs,

notes of licorice and light vanilla

Taste:

dry, with pleasant note bitterish

characteristic of the grapewine,

soft and round

Gastronomic combinings:

it excellently approaches to roast

of red meats, grilled and seasoned cheeses

Gradation alcoholic:

13% vol.

Temperature of service:

16-18° C.

Bottles:

from lt 0.75