



Corte Bacaro®

VULCANA ROSSO VENEZIA DOC

Denomination:

DOC VENEZIA

Varieties:

Merlot and Cabernet Sauvignon

Production:

Max 10,000 kg grapes per hectare.

Vinification:

Both varieties undergo pre-harvest thinning, which selects the best bunches to ripen. The two types of grapes are vinified separately on selected yeasts in steel vats so that their varietal characteristics are developed distinctly. At the end of the vinification process the wine is held in steel tanks for approximately six months, and periodically undergoes filtering and decanting. After that, 'blending tests' are performed to determine the right percentages of each wine to blend.

Maturation:

In oak casks for eight to ten weeks in order to bring out and intensify the wine's organoleptic features. At the end of this period in casks, the wine goes back into steel tanks for a further four to five months before bottling.

Residual sugar:

Dry

Alcohol:

13.5 % vol.

Colour:

Ruby red with purple highlights.

Aroma:

Subtle spicy hints of green pepper, together with mixed berries.

Flavour:

Intense Amarena cherry.

Serving temperature:

18-20 °C

Serving suggestions:

Excellent with grilled meat, smoked or spiced meat starters and game dishes.



Società Agricola Corte Bacaro
di Bellia & C. ss