



AZ. AGRICOLA

le Carline®

## **CARLINE ROSSO IGT VENETO ORIENTALE**

### **Grapes**

Merlot ,Cabernet Franc, Refosco Peduncolo Rosso

### **Area**

Lison Pramaggiore

### **Fermentation**

- Grapes are cleaned and cooled
- Dynamic skin maceration exploiting the fermentation gases and traditional punching down
- Controlled temperature fermentation

### **Maturing**

- Malolactic fermentation
- Few months' exposure to its fine activated lees
- Controlled temperature clarification and conservation in steel vats
- Mellowing in barriques

### **Sensorial Feature**

A wine made from selected bunches of Cabernet Franc, Merlot e Refosco dal Peduncolo Rosso grapes.

It needs at least two years mellowing first in barrels and then in barriques, following by maturing in the bottle.

It has a garnet red colour, typical full bouquet with strong notes of vanilla, and a dry, velvety and pleasantly bitter flavour.

### **Gastronomic Matches**

Ideal for red meat roasts, braised dishes and game.

### **Serving Temperature**

It should be uncorked 2-3 hours before serving and served at 18°C

### **Bottle Size**

Bottle: 750ml  
Case: 6 bottles

### **Analysis**

Alcohol content:13,5% vol.  
Total acidity: 6,10 g/l  
Volatile acidity:0,48 g/l



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