

le Carline®

VINI NATURALMENTE BIOLOGICI



## **AMMIANA IGT ROSSO DEL VENETO**

### **Certified: Organic & Vegan**

#### **GRAPES:**

Red

#### **AREA :**

Venezia, Isola S. Cristina

#### **FERMENTATION:**

- The grapes are cleaned and cooled;
- Dynamic skin maceration with traditional punching down;
- Controlled fermentation temperature.

#### **MATURING:**

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

#### **SENSORIAL FEATURE:**

Important wine, produced from red and old grapes of the Venetian lagoon area. After a careful harvest, the grapes are vinified with a long maceration of 10-12 days. The wine matures in oak barrels for 6 months and continues aging in bottle.

Ruby red colour with carnation tinges, intense spicy bouquet; with flavour of raspberry, blackberry and wild berry.

It has a slightly tangy flavour, typical and long-lasting.

#### **GASTRONOMIC MATCHES:**

Excellent with roasts, red meat and cheese.

#### **SERVING TEMPERATURE**

Best uncorked 2-3 hours before serving and served at 18° C.

#### **ANALYSIS :**

Alcohol content: 13% vol.

Total acidity: 5,2 g/l

Volatile acidity: 0,30g/l

#### **BOTTLE SIZE**

Bottle: 750 ml

Case: 06 bottles

