

le Carline®

VINI NATURALMENTE BIOLOGICI



ROSSO RESILIENS red wine **Certified: Organic & Vegan**

GRAPES

blend of red grapes from resistant varieties

AREA

The company is located in Pramaggiore (VE)

IN THE VINEYARD:

Soil: clayey limestone

Altitude and exposure: 10 meters above sea level - N-S / E

yield of the grapes: 100 qli / ha

Harvest: mechanics with slight overripening of the grapes

IN THE CELLAR:

- The grapes are cleaned and cooled;
- Dynamic skin maceration with traditional punching down;
- Controlled fermentation temperature.
- Few months exposure to its fine activated lees;
- Controlled clarification temperature and conservation in steel vats.

SENSORIAL FEATURE

Intense ruby red wine, with aromas of small berries and spicy notes of vanilla. At the palate it confirms the richness of perfumes and the particular freshness.

ANALYSIS

Alcohol content: 12% vol

Total acidity: 6,00 g/l

Volatile acidity: 0,40 g/l

Sugar: 4,0 g/L

GASTRONOMIC MATCHES

It is perfect with the excellent local venetian salami, gnocchi with ricotta and spinach and baked meats. For vegetarians and vegans consumers, we suggest porcini cream with thyme.

SERVING TEMPERATURE

To be served at 18 ° C.

BOTTLE SIZE

Bottle: 750ml

Case: 6 bottles

