

le Carline®

VINI NATURALMENTE BIOLOGICI



CARLINE ROSSO
IGT VENETO ORIENTALE
Certified: Organic & Vegan

GRAPES

Merlot, Cabernet Franc, Refosco dal Peduncolo Rosso

AREA

The company is located in Pramaggiore (VE)

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 less;
- 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.

ANALYSIS

Alcohol content: 14% vol.
Total acidity: 6,10 g/l
Volatile acidity: 0,48 g/l

BOTTLE SIZE

Bottle: 750ml
Case: 6 bottles

