

## MALBECH VENETO IGT

Alcohol 12 % Vol.

Sugar residual 5 g/l

Serving temperature 16 °C





Malbech 100%



Vineyards are located in the heart of Marca Trevigiana; flat area of alluvial origin of the left Piave on a medium-textured background Guyot and Sylvoz with a production per hectare of 120 quintals of grapes



Harvest between late September and early October



Vinification in red with maceration on the skins for 6-8 days with frequent pumping over; the temperature is close to 23-25 ° C



Colour: intense, bright ruby red with violet reflections



Perfumes: fruity notes of red fruits and raspberries with shades of violets and slightly grassy aromas



Taste: soft and rich, young with a persistent fruity finale