

# MARINALI ROSSO VILLA SANDI



## **Classification**

Marca Trevigiana I.G.T. (typical geographical indication).

## **Production area**

Villa Sandi Estate, with deep clayey soil rich in subsoil.

## **Grape variety**

Cabernet Sauvignon 60% and Cabernet Franc 40%.

## **Training**

Guyot with 4400 vines per hectare.

## **Yield per hectare**

73 quintals of grapes.

## **Harvesting period**

The harvest, with selection of the grapes, has taken place in the middle of September.

## **Vinification**

The grapes are stemmed and gently crushed separately and put into fermenters for maceration of the must in contact with the skins for 14 days at a controlled temperature of 28-30°C. Pumping over is carried out in this stage to extract the colour and tannins from the skins. The alcoholic fermentation is completed in this period and the wine is then put partly into new French oak (allier) barriques and partly into one-year-old barrels, where it completes malolactic fermentation by the end of the year. The wine is then racked to blend the two varieties and put back into casks, where it remains for approximately 12 months. It is then bottled and only after at least 8 months of ageing in the bottle is it marketed.

## **Distinctive features**

Strong, dense deep ruby red with garnet red glints. It has a considerably complex aroma with hints of red berry jams, rose, vanilla, black pepper, cinnamon and a herbaceous touch. A full-bodied, well-balanced wine. The structure offers a persistent aromatic and complex finish.

## **Serving suggestions**

A wine suitable for roasted red meats, furred game and ripe cheeses.

## **Serving temperature**

18-20°C

## **Average data**

Alcohol content 13% vol

Sugar content 2 g/l

Acidity 5,6 g/l

Net extract 32,3 g/l

## **Technical data**

Case pack: 6 bottles

Case weight: kg 9,300

Case dimension: cm 33,5(w) x 25(d) x 17,5(h)

Cases per pallet: 40 (4 tiers x 10 cs)

Upc: 781239007731



VILLA SANDI