



RED WINE "RIVA DEL RORO"

Production area: Alta Marca Trevigiana.

Vineyards altitude: 200/300 m. s.l.m.

Vine variety: red grapes varieties.

Yield per hectare: 8 t.

Grape harvest: september.

Wine making: soft pressing of the grapes, fermentation of the musts with the red skins at low temperatures in steel tanks and finally draining off after a week.

Aging process: 12 months in barriques and 6 months in bottle.

Alcohol: 13% vol.

Food combinations: red meat and aged cheese.

Service temperature: 18-20° C.

Preservation: in a fresh place and repaired from the light.

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