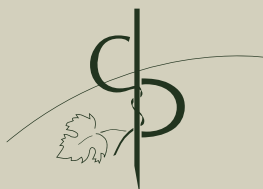


CANTINA
COL DOVÌGO



BREGANZE



BRAGETTI

Technical data sheets

Denomination

Veneto Rosso I.G.T.

Grape variety

100% Merlot.

Area of production

Col Dovigo own vineyards in the hills of Breganze, it takes the name from "Bragetti street", where Valentino Bonollo the founder was born.

Type of cultivation

Pruned spur cordon trained.

Winemaking process

Handpicked of grapes. De-stemmed and crushed and Fermentation on the skins at the maximum temperature of 25° C for a period of 15 days. Aging in French oak barrels for 12 months and further aging in the bottle for 6 months.

Alcohol

13,5%

Acidity

5 g/l

Color

Intense ruby red.

Bouquet

Aromatic intensity and complexity. Strong fruity and floral note tending to black cherry and dried red rose; nuanced spicy hint of sweet vanilla.

Taste

Structured, intense, full-bodied. Enveloping softness, decisive and evolved tannins; nuanced aftertaste of red fruit and sweet spice supported by a decisive persistence.

Food matching

Grilled and roasted red meats. Medium-aged hard cheeses.

Suggestions for service

Temperature of service: 16-18 C°, open the bottle half hour before the service.

Available sizes

0.750 lt