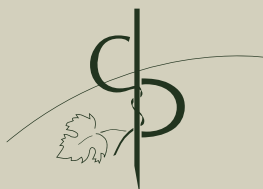


CANTINA  
COL DOVÌGO



BREGANZE



# PAEZZA

## Technical data sheet

**Denomination**

Breganze Rosso D.O.C.

**Grape variety**

100% Merlot.

**Area of production**

Col Dovigo own vineyards in the hills of Breganze, it takes the name from a panoramic road, Street of Paezza.

**Type of cultivation**

Pruned spur cordon trained.

**Winemaking process**

Handpicked of grapes. Fermentation on the skins at the maximum temperature of 24°C for a period of 8 days, followed by malolactic fermentation and maturation in stainless steel tanks for 6 months.

**Alcohol**

13%

**Acidity**

5,2 g/l

**Color**

Deep ruby red.

**Bouquet**

Very intense and fruity, with notes of of cherry and currant.

**Taste**

Mellow rounded palate, with pleasant savor of mature red fruit.

**Food matching**

White and red meat, poultry and aged cheese.

**Suggestions for service**

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

**Available sizes**

0.750 lt