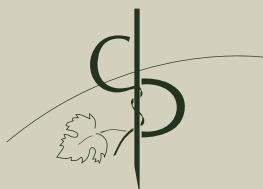


CANTINA  
COL DOVÌGO



BREGANZE



# SUAM

## Technical data sheet

### Denomination

Veneto Rosso I.G.T.

### Grape variety

55% Cabernet Sauvignon - 45% Merlot.

### Area of production

Col Dovigo own vineyards in the hills of Breganze.

### Type of cultivation

Pruned spur cordon trained.

### Winemaking process

Handpicked of grapes in small crates and dryness for 15-20 days. De-stemmed and crushed and Fermentation on the skins at the maximum temperature of 24°C for a period of 20 Days. Aging in French oak barrels for 24 months where the malolactic fermentation is developed. Further aging in the bottle for 9 months.

### Alcohol

14,5%

### Acidity

4,8 g/l

### Color

Intense ruby red.

### Bouquet

Very intense with aroma of over-ripened red fruit and vanilla.

### Taste

Alcoholic and very soft, with a lingering final.

### Food matching

Roasted red meat, skewers, braised meat and tasty cheeses.

### Suggestions for service

Temperature of service: 16-18°C in a wide glass, open the bottle one hour before the service.

### Available sizes

0.750 lt - 1.5 lt - 3 lt - 5 lt