



colvendrà®

COLLI DI CONEGLIANO ROSSO

Denominazione di Origine Controllata e Garantita



PRODUCTION AREA:	Hilly zones of Conegliano.
TERRITORY:	Clayey substratum ground.
GROWING:	Espalier row.
CLIMATE:	Cold winters and hot, dry and breezy summers, good daily thermic range.
USED VINES:	It is produced using selected autochthonous grapes.
GRAPE-HARVEST:	Manual. Yeld 90 q/hectare.
WINE-MAKING:	Soft pressing of grapes, must fermentation with its peels, under controlled temperature.
REFINING:	One year in steel container.
ORGANOLEPTICAL PROFILE:	Intense red with violet hues, brilliant, delicate scent of red berry fruits, herbaceous and wine, savoury taste and right tannic, dry, good-bodied.
ALCOHOLIC VALUE:	12,5% vol.
COMBINING:	Try it with medium seasoned cheese such as piave and montasio, typical cold cuts such as coppa, main courses with savoury taste, grilled and boiled meat, cotechino, plumage game.
SERVING TEMPERATURE:	14-16° C
BOTTLE:	0,75 liters

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