

CA' EMO ROSSO I.G.T. DELLE VENEZIE - Raboso shortly left to dry

“Ca’Emo” was the name of one of the historical estates of the Emo family. The wines produced here traditionally were crisp and light, with the purpose of refreshing one after a hard working day. According to this tradition our “housewine” Ca’Emo nowadays is produced with a blend of Merlot, Cabernet Franc, Cabernet Sauvignon e Raboso.

Raboso grapes are harvested in November and shortly left to dry.

This wine was indicated by Robert Parker Jr. in the “World’s great Wine Values” to underline its great value for money.

GRAPES: Blend of Merlot (40%), Cabernet Franc (30%)
Cabernet Sauvignon (25%) Raboso (5%)

CULTIVATION METHOD: Simple screen

AVERAGE PRODUCTION: 9000 kg/hectare

WINE - MAKING: Mashing of the grapes for about 6 to 8 days

AGEING: 12 months in oak barrels of Slavonia 20 hl, 40 hl and barriques

CELLARING: Minimum 3 months at the winery before release

ALCOHOL CONTENT: 13,5 % vol

TOTAL ACIDITY: 5,50 g/l

SOIL : medium texture with trachyte outcrop

EXPOSURE : South

ALTITUDE: from 20 to 120 m

VINES PER HA: 4.700

CHARACTERISTICS

COLOUR: Full ruby red.

AROMA: Persistent, intense with hints of ripe fruit.

TASTE: Soft, intense, tasty and very persistent.

SERVING SUGGESTIONS

This wine is excellent with any course and adapts wonderfully to a whole range of different dishes. It is particularly recommended for cold meats, rich first courses and meat second courses.

