

TURCA ROSSO TAVOLA

A special attention has been dedicated to the ancient vines of the Veneto region such as the “Turca-Turchetta” of which a limited quantity is produced. This variety has been represented in the fresco by Varotari inside the vineyard room in Villa Emo Capodilista.

GRAPES: 100% Turca

CULTIVATION METHOD: Cordon free and gujot.

CELLARING: inox

REFINEMENT: 4 months in bottle.

ALCOHOL CONTENT: 11% vol

SOIL: medium texture with trachyte outcrop

EXPOSURE: South-West

ALTITUDE: from 20 to 120 m

VINES PER HA: 4.300



CARATTERISTICS

COLOUR: light red

AROMA: peppered and red fruits aromi

TASTE: Elegant and fresh palate, with mineral final I, full-bodied, aromatic.

SERVING SUGGESTIONS

Fresh dishes, roast beef and carpaccio or soft cheeses.