

VILLA CAPODILISTA ROSSO COLLI EUGANEI D.O.C.

The single vineyard, steeped in tradition, lies at the heart of La Montecchia, which gives its name to the surrounding area. The vineyard selection sits on a hillside, facing south, and is surrounded by hedge that stretches along all four sides as a *clos*. The hill's trachyte rock and volcanic origins afford the wine its unique flavour. The wine was called "Rosso Montecchia" in '95, '96 and '97 vintages.

GRAPES: 60% Merlot, 33% Carmenere and Cabernet Sauvignon, 7% Raboso.

CULTIVATION METHOD: Cordon trained

AVERAGE PRODUCTION: 6000 kg/hectare

WINE - MAKING: Mashing of the grapes for about 15-20 days.

REFINEMENT: 18 months in barriques.

CELLARING: Minimum 6 months at the winery before release.

ALCOHOL CONTENT: 13 % Vol

TOTAL ACIDITY: 5,00 to 5,20 gr/l

NET EXTRACT: 30-32 grams per litre.

WINE LIFE: 10-12 years

SOIL: medium texture with trachyte outcrop

EXPOSURE : South-West

ALTITUDE: 40 m

VINES PER HA: 6.000

CHARACTERISTICS

COLOUR: Full, ruby red.

AROMA: Very forceful, lingering, ample with a hint of spices and red fruit.

TASTE: Complex and refined, warm and full-bodied.

SERVING SUGGESTIONS

This wine is an excellent complement to roasts and braised meat, game and mature cheese.

