

Anna Spinato



## ZEROUNO

*Indicazione Geografica Tipica*

*Marca Trevigiana*

**Production area:** river Piave (Treviso-Venice)

**Varietal:** 85% Raboso Piave 15% Merlot

**Ground composition:** Land loose and airy, very rich stone limestone river Piave

**Vineyard farming method and principal crop:** Guyot, with rigorous winter pruning and clear action on the vegetation for control of production and foliage. Quintals per hectare yield below 80.

**Harvest:** Manual, between late September and mid October.

**Vinification:** In stainless steel with rimontagli frequent. The wines are then combined into a single mass that is put into oak barrels of 15 hl for about 24 months. Then you run a fast passage in barriques and aged about 5 months at least 8 months in bottle. The filtration is not exaggerated to keep intact the characteristics of wine, after some years in the bottle is normal that there are deposits on the bottom. We recommend the use of a decanter.

**Storage:** 18 °

**Service:** 20 °

**Sensorial notes:**



**Color:** Dark red with garnet shadows, glycerine makes arches close together, both in nose or in mouth is intense and persistent, the perfume of ripe fruit and berries in alcohol, spicy flavours of leather and black pepper.



**Fragrance:** The palate feels the roasting of fine wood and soft tannins.



**Taste:** Discreet and unobtrusive as a gentleman of rank.

**Match:** Mallard spit (the bird not the train).

**Additional notes:**

Bottle model: Bordolese Arno 600g V.Q.

weight: cases of 6 bottles. Gross weight 8,517 kg Net weight 4,5 kg

Composition E-pal size 80 x 120: 60 cases of 6 bottles ( 10 cases per layer)



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Wine Farm

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