

# Scholè

ROSSO VENETO IGT



**BLEND** Merlot, Cabernet Franc and Cabernet Sauvignon

**PRODUCTION AREA** Euganean Hills

**TYPE OF TERRAIN** Volcanic, calcareous 180 metres a.s.l.

**BREEDING SYSTEM** Guyot - double-arched cane

**AVERAGE YIELD PER HECTARE** 80-100 quintals

**HARVEST TIME** Late September

**COLLECTION** Manual

**WINEMAKING** Pressing takes place in steel tanks, followed by 15 days of maceration with frequent pumping over and then malolactic fermentation into pomace.

**AGING** 6 months in steel tanks and 6 months in wood barrels. After blending the two masses, the wine is stored in steel tanks for four months. It is then aged in the bottle.

**ORGANOLEPTIC CHARACTERISTICS:** ruby red in colour tending towards garnet red, an aroma of ripe red fruit with a pleasantly smooth taste and good persistency.

**ALCOHOL CONTENT:** 13.5% vol.

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