

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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