



0,75 l

MAJO ROSSO

RECANTINA

MONTELO ASOLO DOC

CERTIFIED-ORGANIC WINE

Production area: Our land in the municipality of Volpago del Montello, in the North of the Treviso province. The vines are trained with an arc-modified Guyot with low yield per plant.

Grape variety: Recantina

Grape harvest: hand-picked and put in crates in the second decade of October.

Wine-making technique: vinification in red with 12-15 days maceration at about 25°C temperature to promote the release of colouring substances. The wine is then aged for 10-12 months in 25hl barrels and for a further 4 months in bottles before being released on the market.

Taste, Colour and Aroma:

Colour: rich red with purple highlights.

Aroma: clear notes of red fruits such as redcurrant and raspberries and floral like violet. Also present are notes of liquorice, pepper and spices.

Taste: rustic and persistent.

Serving suggestions: excellent served with game and other white meat such as rabbit, chicken and duck..

Serving temperature: 18-20°C / 64-67°F

Storage: store in a cool and dry place

Alcoholic content: 13% vol

Residual sugar: 0 gr/L



CONTROL BODY
Authorised by MIPAAF
IT-BIO-016 ITALY Agriculture
Controlled Operator N. 008

CASE PAOLIN
VIGNAIOLI DI NATURA