



Tazzelenghe

Grape Variety: 100% Tazzelenghe

Appellation: Trevenezie

Designation: IGT

Soil Type: Eocene sandstone marl

Harvest Period: Late October

Harvest Method: Manual

Vinification:

The grapes are destemmed and pressed, and the resulting must is left to macerate and ferment in contact with the skins. Frequent pumping overs are performed during the initial maceration phase, and once fermentation is complete, the must and skins are left in contact for several more days until complete extraction is achieved. After racking, the wine also undergoes malolactic fermentation.

Aging:

After vinification, the wine ages in French oak barriques for approximately 8-10 months. The wine is then transferred to stainless steel tanks and left to mature until bottling.

Tasting Notes:

Color: Intense ruby red with purple hues.

Nose: Its strong personality is evident in the intense aromas of black cherry, hazelnut, chocolate, and caramel, with spicy notes reminiscent of sweet tobacco and vanilla.

Flavor: Decidedly tannic and dry, with a strong persistence and aromas of red fruits on the palate.

Pairings: It pairs well with fatty and gamey meats, pâtés, and full-bodied cheeses.

Serving Temperature: 18°C