



GIACOMO
SALMASO



“ROSSO DI GIACOMO” MERLOT IGT VENETO



GRAPE VARIETY USED

100% Merlot selected from
our most prized vineyards



PRODUCTION ZONE

Regional Park of
the Euganean Hills



ALCOHOL CONTENT

14% by vol.



SERVING TEMPERATURE

18 to 20 °C

Training System

Spur pruning

Vinification Process

Controlled temperature fermentation for 10 to 15 days. Aged in tonneaux and oak barrels for twelve months, followed by bottle ageing to mature the wine to perfection.

Description

For us, Giacomo is first and foremost the name of our grandfather, the founding pillar of our winery. It is now also the name of the latest addition to the family, Giacomo, who will one day witness the fourth generation of the Salmaso family running the business. Rosso di Giacomo is an elegant, powerful and deep wine with an intense ruby red colour. The bouquet has aromas of red fruit preserved in alcohol with spiced notes of black pepper and cloves, and trails off with vanilla, tobacco and balsam notes. Warm and enveloping on the palate with a tannin finish lending an extraordinary smoothness.

Pairings

Makes an excellent companion for game and braised meat main courses and for aged cheeses.

Azienda Agricola Giacomo Salmaso

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