GIACOMO
SALMASO

COLLI EUGANEI ROSSO DOC

GRAPE VARIETIES USED

Merlot and Cabernet, Bordeaux blend

PRODUCTION ZONE

Regional Park of the Euganean Hills

ALCOHOL CONTENT

12.5 to 13 % by vol., depending on vintage

SERVING TEMPERATURE

16 to 18 °C

Training System

Sylvoz and spur pruning

Vinification Process

Fermentation at a controlled temperature of 16 to 20 °C for 10 to 15 days. Aged in concrete barrels for 6 to 7 months.

Description

Colli Euganei Rosso is a wine of great elegance with an intense ruby red colour. Once poured into the glass, it reveals a nose of small berries, such as raspberries and blueberries, and plum, with other spiced and grassy notes and a subtle hint of toasted aromas. On the palate there are soft, fresh and enveloping sensations with a generous minerality and an elegant tannin element.

Pairings

Perfect as an autumn aperitif or as a day to day wine, and a fine companion for first course pasta dishes with meat sauces, such as bigoli with ragout and lasagne, for grilled or roasted light meats, for aged cheeses, and for a salami panino.

Azienda Agricola Giacomo Salmaso
Via Granze Destra 34 - Montegrotto Terme (35036), Padova (IT)
phone: 049 794 124 - email: info@vinisalmaso.it - website: www.vinisalmaso.it
VAT 03957910288