



GIACOMO
SALMASO

ROSSO DRAGHI IGT VENETO



GRAPE VARIETIES USED

Merlot and Cabernet,
Bordeaux blend



PRODUCTION ZONE

Regional Park of
the Euganean Hills



ALCOHOL CONTENT

13.5% by vol.



SERVING TEMPERATURE

18 to 20 °C

Training System

Spur pruning and Sylvoz

Vinification Process

Fermentation at a controlled temperature of 16 to 20 °C for 10 to 15 days.
Aged in barriques and tonneaux for twelve months.

Description

The name Rosso Draghi was chosen in homage to the eponymous Villa Draghi, at the feet of which we grow Merlot and Cabernet, the foundations of this magnificent red. Rosso Draghi is an intense ruby red in colour with flecks of dark garnet. Prevailing on the nose are aromas of red fruit, and cherry in particular, accompanied by spiced and toasted notes. Generous and intense on the palate, with the potent alcohol content mitigated by a balsam aftertaste. A wine of great elegance and longevity.

Pairings

The perfect accompaniment for aged cheese, braised meats, roasts and game. Also excellent as a wine for meditation.

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