

20
VENTITERRE

ROSSO

VINO D'ITALIA



APPELLATION
Italian Wine



AREA
Italy



GRAPES
Red grape varieties



GRADAZ. ALCOLICA
11,5% vol.



SIZE
250 ml, 1.5 lt



**SERVING
TEMPERATURE**
16° - 18° C

VINIFICATION

After gentle crushing and destemming, fermentation takes place according to traditional methods, using horizontal rotating fermenters and a delicate skin maceration process to extract color, aromas, and other compounds naturally present in the grape skins. Once vinification is complete, the wine is transferred into stainless steel tanks where it finishes its maturation.

COLOUR

Bright, lively ruby red.

BOUQUET

Appealingly fresh and vinous, with a good richness of fruity notes, pleasant fullness, and intensity.

TASTE

Properly dry, full-bodied and generous, with excellent balance among its components. Smooth, round and persistent, with a pleasantly soft finish and light tannic notes.

FOOD PAIRINGS

A perfect all-round wine thanks to its distinctive fruitiness and easy-drinking character, especially for those who enjoy red wines. It pairs particularly well with flavorful pasta dishes, risottos, and medium-aged cheeses.



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