


# TAI ROSSO


Colli Berici Doc








# T A I R O S S O C o l l i B e r i c i


	<b>Name</b>	Tai Rosso
	<b>Wine classification</b>	Colli Berici Doc
	<b>Grapes variety</b>	Tai Rosso 100%
	<b>Production area</b>	Lonigo in the very hearth of Doc Colli Berici
	<b>Bottles produced</b>	25.000 (0.750 lt)

	<b>The vineyard</b>
	<i>Name</i> - Various lots, property of Dal Maso Company
	<i>Age of grapes</i> - 16 years
	<i>Soil</i> - clay free grain, with medium-high limestone contents
	<i>Exposure</i> - south
	<i>Altitude</i> - Hill, 80-100 mt above sea level
	<i>Planting density</i> - 6.000 vines/ hectare
	<i>Training system</i> - spur pruned trellis rows are orientated from North to South
	<i>Nr of buds per plant</i> - 14
	<i>Yield per hectare</i> - 120 quintals
	<i>Cultivation</i> - spare fertilization, shoots trimming and thinning out of exceeding grapes
	<b>Harvest period and method</b>
	Mid of September, hand-picking in crates

	<b>Vinification</b>
	<i>Brief description:</i> after grapes are crushed and de-stemmed, they remain for 4 days on their skins in 50HL open vats, the cap is punched 2 times a day.
	<i>Fermentation equipment</i> - stainless steel tanks
	<i>Fermentation temperature</i> - 22° - 25° C
	<i>Maceration period</i> - 4 days
	<i>Fermentation period</i> - 14 days
	<i>Maturation period</i> - 3 months in stainless steel tanks
	<i>Bottling period</i> - End of January, in the first year after harvesting


	<b>Chemical information about the product</b>
	<i>Total acidity</i> - 6,1 g/l
	<i>Ph</i> - 3,31
	<i>Tot. dry extract.</i> g/l 23
	<i>Alcohol contents, %</i> - 12,70
	<i>Reducing sugars, g/l</i> - 5,9
	<i>Tot. SO<sub>2</sub>, mg/l</i> - 80
	<i>Free SO<sub>2</sub>, mg/l</i> - 25

	<b>Description</b>
	Bright ruby red colour; fragrant aroma of blackberry, raspberry and cherry
	Soft taste, medium-bodied, well.balanced
	<b>Ageing potential</b>
	2 years

	<b>Food coupling</b>
	Perfect with all meals, excellent with spicy first course and white meat.

*With some Vicenza's traditional meals...*

Polastro in tecia (sauteed chicken), "pana" sauce, it traditionally matches codfish in Vicenza's style or creamed with butter and polenta (corn meal mush)

	<b>Service temperature</b>
	<i>Temperature</i> -12°-14°C.; uncork 15 minutes before serving

	<b>Formati disponibili</b>
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0,75 lt