

# NODO D'AMORE

## Rosso Tre Venezie

### IGT

A tribute to the three love knots depicted on the heraldic family coat of arms and a signature expression of the new IGT appellation Trevenezie. The wine is created from a blend of slightly dried Merlot and Teroldego with fresh Corvina, the noblest of veronese autochthonous grapes, that lends its typical spicy notes. "Nodo d'Amore" is the fruit of extensive research of locally cultivated varieties, and innovative winemaking techniques respectful of the typicality of the diverse terroirs which it interprets beautifully in this noble blend.

<b>Grape Varieties</b>	65% Corvina, 25% Merlot, 10% Teroldego
<b>Vineyard location and characteristics</b>	Veneto and Trentino facing North/Southwest at an altitude of 400 meters
<b>Soil</b>	Volcanic-Calcareous-Gravelly
<b>Vine training and planting density</b>	Veronese Pergola for Corvina, Guyot for Merlot and Teroldego
<b>Harvest</b>	Manual grape harvest from early October
<b>Dryng</b>	Natural drying for around 20 days for the Teroldego and Merlot bunches
<b>Vinification</b>	Destemming and crushing is followed by assembling the blend for fermentation which takes place in stainless steel vessels without the use of mechanical force, but by exploiting the carbon dioxide naturally produced by the grapes. By creating a slight over-pressure, the submerged pomace cap is kept in contact with the must, and is brought back upwards, naturally releasing carbon dioxide
<b>Maturation</b>	30% new barriques, 70% Slavonian oak barrels, followed by bottle aging
<b>Organoleptic Characteristics</b>	Bright ruby red color. On the nose wild rose, jam, currant, red fruits and hints of withered petals. Spicy cinnamon, black pepper, cloves and cardamom, balsamic notes of resin. Enveloping on the palate, fresh, lightly tannic, with an intense and persistent finish
<b>Analytical Notes</b>	Alcohol: 14% vol. , Sugar: 4 g/l Total acidity: 5.50 g/l , Dry extract: 32 g/l
<b>Size</b>	0,75/ 1.5 / 12 l
<b>Pairings</b>	It goes well with red, boiled or roasted meats, and aged cheese. Perfect with dishes prepared with rich sauces and stewed game. Suggested with smoked eel and fatty fish dishes
<b>Serving Temperature</b>	16° - 18°
<b>Cellaring</b>	The excellent provenance of the grapes from high-altitude vineyards coupled with the partial drying of the grapes, makes this wine suitable for extended cellaring, 10 years