

MATTEO RIGONI

ROSSORIGONI 2017

Denomination:	Vino Rosso IGT Veneto.
Grape variety:	Merlot, Cabernet Sauvignon, Carmenère.
Origin of the grapes:	All the grapes are grown in our own vineyards, on the single property located in the town of Val Liona, in the Berici Hills (Colli Berici) in the province of Vicenza, Veneto.
Grape harvest:	Hand-harvested during the second week of October, placed into plastic cases, with a total weight of about 15 kg of fruit per case.
Winemaking:	In stainless steel tanks at a controlled temperature with selected yeasts. This was followed by aging in concrete tanks and tonneux, until bottling in July of 2019.
Alcohol content:	13%.
Conservation:	Prolonged aging in bottle.
Organoleptic characteristics:	Dry red wine of intense colour and good structure with marked tannins. Pairs well with strong flavours, aged cheeses, red meats (both roasted and braised) and wild game.
Serving temperature:	17 °C



First year of production:	2011
Number of bottles produced:	About 4.000
Place of production:	Cantina Matteo Rigoni - Estate bottled
Exposure:	South / West
Elevation (a.s.l.):	180 - 200 m
Terrain:	Calcareous ferrous
Planting density:	4.200 plants/Ha
Average vine age:	19 years
Training system:	Carmenère: Guyot Merlot, Cabernet Sauvignon: Spurred cordon
Yield:	About 2000 Kg/Ha Carmenère About 3000 Kg/Ha Merlot, Cabernet Sauvignon
Treatment:	Certified Organic vineyard, the only treatments are those of copper and sulphur. Management of weeds and plants around the vines by both mechanical and manual means, with no chemical interventions.