

Villa Ca' Valli
Colli Euganei Riserva
D.O.C.



DENOMINATION:

Denominazione di Origine Controllata

PRODUCTION AREA:

Euganean Hills, Arquà Petrarca.
Volcanic soil, with limestone and clay.

GRAPES:

60% Cabernet Sauvignon - 40% Merlot

HARVEST PERIOD:

Beginning of October

FERMENTATION:

After a careful selection of grapes in the field, a fermentation and maceration for about 15 days with three daily pumping, wine is aged for 24 months in small French oak barrels of second passage. Produced only in particularly good years.

DESCRIPTION:

A deep, balanced and emotional wine. Intense ruby red color with violet hues. Pleasant scents of jam and spicy notes. Dry, full and with an elegant structure. It prefers red meats and aged cheeses. Serve at 18° C.

ALCOHOL:

13% vol