



AZ. AGRICOLA

le Carline®

CARLINE ROSSO IGT VENETO ORIENTALE

Grapes

Merlot ,Cabernet Franc, Refosco Peduncolo Rosso

Area

Lison Pramaggiore

Fermentation

- Grapes are cleaned and cooled
- Dynamic skin maceration exploiting the fermentation gases and traditional punching down
- Controlled temperature fermentation

Maturing

- Malolactic fermentation
- Few months' exposure to its fine activated lees
- Controlled temperature clarification and conservation in steel vats
- Mellowing in barriques

Sensorial Feature

A wine made from selected bunches of Cabernet Franc, Merlot e Refosco dal Peduncolo Rosso grapes.

It needs at least two years mellowing first in barrels and then in barriques, following by maturing in the bottle.

It has a garnet red colour, typical full bouquet with strong notes of vanilla, and a dry, velvety and pleasantly bitter flavour.

Gastronomic Matches

Ideal for red meat roasts, braised dishes and game.

Serving Temperature

It should be uncorked 2-3 hours before serving and served at 18°C

Bottle Size

Bottle: 750ml
Case: 6 bottles

Analysis

Alcohol content:13,5% vol.
Total acidity: 6,10 g/l
Volatile acidity:0,48 g/l



AZ. AGR. LE CARLINE Piccinin Daniele, Via Carline, 24 , 30020 PRAMAGGIORE (VE)

☎0039.0421.799741 ☎0039.0421.203525, info@lecarline.com, www.lecarline.com