

## Caferro "Noir" Rosso del Veneto IGT 2010

**Grape variety:** 45% Merlot – 45% Cabernet – 10% Raboso.

**Area of cultivation:** Regional Park of the Euganean Hills – Veneto.

**Type of soil:** Clay and limestone of volcanic origin. **Harvest:** End of September.

**Overview of production:** Different grape ripening periods, low vineyard yields, and careful and separate vinification form the background to the creation of this product. This is how the different varieties (Merlot, Cabernet and Raboso) combine to give a complex and intriguing product, the expression of the territory where it is born.

**Vinification (Merlot and Cabernet):** Merlot and Cabernet grapes are picked by hand when they are completely ripe and are gathered into boxes. They are processed immediately and put to macerate at low temperatures in stainless steel fermenting vats; this is followed by separate fermentation at a controlled temperature, never higher than 24 °C. Continuous soft processing of the skins allows the complete extraction of polyphenolic compounds, obtaining products that are always elegant and fragrant. Once this has been completed, the wines mature in casks of **French oak for 14-16 months**.

**Vinification (Raboso):** Raboso grapes are gathered by hand on small trays of 4-5 kg and placed in the storage room without the aid of technologies for 40-50 days. It is here that the slow loss of water from the grapes favours concentration and the formation of complex and unique aromas. Fermentation takes place in small stainless steel vats where the skins are processed and the sugars are completely transformed into alcohol. The wine matures in small casks of **French oak for 14-16 months**.

It is only at the end of this period that the three grape varieties are blended and left for some months in steel before bottling.

**Alcoholic content:** 14.5 % Vol.

**Tasting Notes:** Deep ruby red with violet highlights. The elegant bouquet has aromas of blackberries and raspberries, with notes of spices and vanilla. On the palate, intense tannins support a long and persistent explosion of red fruits.

**Food Pairing:** This firmly structured wine goes well with entrees served with meat sauces or with risotto. Ideal accompaniment for main dishes such as red meats or game. Excellent with cold cuts or medium-ripe cheeses. Sumptuous wine lovely for sipping and enjoying on its own.

**Serving temperature:** 18°C.



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