

OPERETTA Trevenezie

Operetta represents the fusion between modernity and tradition, in a traditional blend from Venice which, however, stands out for its complex fruity and spicy bouquet.

GRAPE VARIETY: Corvina 70%, Rondinella 20%, Cabernet Sauvignon 10%

APPELLATION: Trevenezie PGI

PRODUCTION AREA: province of Verona, Northern Italy

TRAINING SYSTEM: traditional pergola from Veneto and cordon trained, guyot pruned vines

SOIL: rocky

PLANT DENSITY AND YIELD: 5000 plants per hectare and 2.5 kg of grapes per plant

HARVEST: manual harvest starts at the beginning of October and it's split in several weeks, choosing only the perfectly ripe bunches in different days. About 30% of the grapes are placed in baskets of 2 kg each and shiveled in a well ventilated environment, until they lose 35% of their initial weight (usually 70 to 80 days).

VINIFICATION: 70% of the harvested grapes follow a conventional red wine making process as soon as they're harvested. Shiveled grapes are also processed using the same technique. Then, both wines are blended, using only 30% of the shiveled wine. Finally, only 40% of the blended wine is aged in barriques.

AGEING: 3 months in American and French oak barrels

ALCOHOL: 13.5%

CALORIES: 94.5 kcal / 100 ml

TASTING NOTES: deep ruby red color, with intense aromas of black and red fruit like black cherry, plum and cranberry. Medium-bodied, with smooth tannins well balanced with a living freshness. Medium finish with a spicy aftertaste.

SERVICE: decant and serve at 18 °C

FOOD PAIRING: roasted meat, seasoned risotto, game and dishes prepared with mushrooms; mature cheeses and cured meat.

