



FRUGOLET Novello Marca Trevigiana Indicazione Geografica Tipica

Production area:	Giavera del Montello in region of Veneto - Italy
Varietals:	Merlot - Cabernet
Training system:	Guyot
Plants density:	2,90 x 0,80 - 4200 stocks/Ha
Soil:	Medium clay leaning to the argillaceous variety
Production:	12000 Kg/Ha
Harvest time:	The last two weeks of September
Vinification:	The best grapes of Merlot and Cabernet are selected for this blend of wine, whose freshly piked and uncrushed grapes are placed into barrels according to the technique of carbonic maceration. This natural fermentation process takes place at a controlled temperatures and develops an intensely fruity aroma
Colour:	Brilliant ruby red with purple shades
Bouquet:	Intense and persistent aromas of marasca and black fruits
Taste:	A full bodied, fresh and extraordinary soft on the palate
Serving suggestions:	This young wine naturally rises to any kind of food, particularly first courses like pasta or rice dishes and roast chestnuts
Best served at:	14° - 16°C.
Alcohol:	12% vol.
Sugar:	10 g./lt.
Total Acidity:	5,8 g./lt.

