



# CRINAIA

## ROSSO IGT VENETO

### 2019



Vineyards of Cabernet Sauvignon, Cabernet Franc and Merlot trained on the ridge of the most suitable, historical and sunny Venetian hills, give life to this wine that expresses the international character of the Santi winery. The ideal terroir for a Bordeaux style and the age of the vines (50 years on average), create the perfect conditions for a great wine produced with handcraft approach.

#### VARIETIES

Cabernet Sauvignon, Cabernet Franc e Merlot.

#### PRODUCTION DISTRICT

Colli Berici. Two divided plots, one on the west side of the Hills (Alonte) and one on the east side (Arcugnano).

#### ALTITUDE AND ASPECT

Between 120 and 180 meters above sea level, with south-east (Alonte) and north-west (Arcugnano) exposure.

#### TYPE OF SOIL

Calcareous soils with abundant skeleton and rich in iron.

#### TRAINING SYSTEM

Vineyards over 50 years old with 4,000 vines/ hectare production, cultivated with spurred cordon technique.

#### HARVEST

Early October, slightly late with perfect phenolic ripening.

#### WINEMAKING METHOD

Vinification in whole bunches at a maximum temperature of 26 ° C in wooden vats with an average capacity of 25 hl.

#### AGEING

18 months in tonneau, 25% new.

#### SENSORY PROFILE

Dark purple red color. The nose is intense, with a bright fruitiness reminiscent of blueberry and raspberry jam, sweet spicy hints such as plum, hazelnuts and cocoa. On the palate it is full-bodied, rich but with sweet tannins, fruity aftertaste, very long and sapid.

#### ABV

14%vol

#### RECOMMENDED CELLARING

This wine maintains its organoleptic characteristics unchanged for a period of at least 8 years, which can still be followed by a long aging, marked by the development of interesting tertiary aromas; it is therefore recommended to always keep the bottles lying down in a cool and dark place.

#### FOOD PAIRING

Pasta stuffed with meat, risotto and grilled red meat.

**ALLERGENS:** Contains sulphites.

