



ROSSO TREVENEZIE I.G.T.



Region: Veneto.

Grapes: Corvina, Rondinella, Oseleta, Merlot

Vinifacatin: The Corte del Vescovo Trevenezie IGT is made by partial drying 30% of the grapes for around 45 days. We use a controlled temperature fermentation process at 25/30 °C for 12 days with a short passage in oak casks.

Analysis: Alcohol 13% ABV.

Tasting notes: A red wine with a deep, intense ruby red color. It displays a bouquet with significant scents of ripe red fruits (sour cherries, raspberries, and plums), along with an enjoyable spicy note. Very harmonious on the palate with satisfying tannins rich and rounded, with a long finish that is balanced by an appealing tanginess.

Food suggestions: A well-balanced red wine that can be appreciated daily, both for lunch and dinner. It goes well with dishes that are not too elaborate, as for example pasta with tomato or ragù sauce. Ideal with both white and red meats, grilled or stewed. Fantastic with moderate aged cheeses.
To be served at 16-18 °C

Bottle: 750ml.

WINE TASTING SHEET

Winery: Vescovo Moro Group Srl Brand: Corte del Vescovo Appellation: IGT Vintage Year: _____		Country: Italy Area/Region: _____ Price: _____
Clarity: Cloudy, Bitty, Clear, Brilliant Depth of color: Watery, Pale, Medium, Deep, Dark Color: (White Wine) Green tinge, Pale yellow, Yellow, Gold, Brown (Red Wine) Purple, Purple/Red, Red, Red/Brown Viscosity: Slight sparkle, Watery, Normal, Heavy, Oily	Comment:	
General Appeal: Neutral, Clean, Attractive, Outstanding, Off (e.g. yeasty, acetic, oxidized, woody, etc.) Fruit Aroma: None, Slight, Positive, Identifiable Bouquet: None, Pleasant, Complex, Powerful	Comment:	
Sweetness: (White Wine) Bone-dry, Dry, Mediumdry, Medium-sweet, Very-sweet Tannin: (Red Wine) Astringent, Hard, Dry, Soft Acidity: Flat, Refreshing, Marked, Tart Body: Very light & thin, Light, Medium, Full-bodied, Heavy Lenght: Short, Acceptable, Extended, Lingering Balance: Unbalanced, Good, Very well-balanced, Perfect	Comment:	
Sweetness: Coarse, Poor, Acceptable, Fine, Outstanding _____ Final Comment: _____ _____		Overall Score (1 to 10)