

SUAM I.G.T.

DATA SHEET



Denominazione

Suam Igt Veneto

Grape Variety

Cabernet sauvignon 55%, Merlot 45 %

Area of production

Property Vineyards situated in the hills of Breganze

Extension

0,7 Ha

Grape production

60 quintals per hectares

Production for year

2500 bottles

Winemaking process

The hand picked grapes of merlot are laid flat in small boxes in well ventilated room to permit the drying process to concentrate the colour and the aroma. After 20-25 days the grapes are crushed, the fermentation starts with natural yeast meanwhile the malolactic fermentation occur during the aging in oak French barrels.

Alcohol

14%

Acidity

4,8 g/l

Colour

Intense garnet red in colour

Aroma

Concentrated aroma of ripe blueberries, blackberries and cherries are enhanced with a hint of picy oak.

Palate

Very rich, full bodied and complex; beautifully balanced and lingering

Serving

Excellent with game, char-grilled meats and mature cheeses.

Temperature of serving

18°C