



# VOLUNTÉ

## VINO ROSSO



### GRAPES:

70% Merlot, 30% Cabernet Sauvignon



### VINEYARD AREA:

The vineyards are located in the northeast of Italy.



### HARVEST:

The grapes are carefully picked by hand in mid - September when they have reached the perfect level of ripeness.



### VINIFICATION:

The harvested grapes are brought to the winery, destemmed, gently crushed and transferred into stainless-steel tanks where the alcoholic fermentation occurs. Maceration on the skins takes place over a period of approximately 12 days at a controlled temperature up to 28 °C. After the malolactic fermentation, the wine is aged in stainless-steel tanks until bottling in order to maintain the fruit character.



### TASTING NOTES:

Volunté Rosso is ruby red in colour. On the nose there are wonderful notes of black cherries and blood oranges, with gentle balsamic aromas. The palate is fresh and savoury with silky, elegant tannins. Excellent paired with cured meats, white and red meats and main dishes like pasta or risotto.