

# VELLUTO IGP

Wine made from Uva Rara grapes.

## GRAPES

Uva rara 100%.

## VINES

The vineyards were planted quite recently. Guyot training, 2.5m between rows, 1m between vinestocks. 10-12 buds per vine. Sandy-clay soil with a good balance of organic matter. The vineyards are mown and mulched. The antiparasitic treatments with low environmental impact are carried out only when the seasonal weather conditions require it. The vines are thinned after flowering.

## YIELD

50-60 q hectare.

## HARVEST

The grapes are picked by hand in mid-September. This wine is only produced in certain years.

## ALCOHOL

12% vol.

## VINIFICATION

In steel vats, following destalking, maceration with crushing for 6-7 days.

## AGEING

In vats for three months, then in the bottle for at least 50-60 days.

## CHARACTERISTICS

In the glass it is an intense ruby red. Good consistency. The bouquet is intense, quite complex, fine. Vinous, floral, fruity with notes of marasca cherries and raspberries. Good structure on the palate. It is soft, fresh and with slightly tannic notes.

## SERVING TEMPERATURE

14-16°C.

## FOOD PAIRING

It goes well with all risottos, including those with vegetables, white meats, stuffed vegetables and medium ripe cheeses.

