



VENETO IGT FUMARON

Color	Ruby red with scarlet highlights.
Aroma	The wine opens with immediate recollections of fruits of the forest and blackberries, and ends with elegant and gentle cinnamon and vanilla notes.
Tasting profile	The palate is an enticing experience. The immediacy of the fruit is a prelude to the velvety tannins, which culminate in the warm embrace of a smooth and lengthy finish.
Full tasting Notes	An unusual grape grown organically that elicits curiosity and interest.
Food pairings	Pairs well with grilled meats and game.
Winemaking notes	The fermentation takes place at a controlled temperature and the skin contact continues to achieve maximum color extraction. Malolactic fermentation adds roundedness and harmony to the wine.
The story	Malbec derives from the native French grape of the same name. It is believed to have reached Italy between the 18th and 19th centuries. It has discovered its ideal microclimate in the Veneto region, especially around Treviso, Venice and Pordenone.
Production area	Veneto.

WINEMAKING DETAILS

GRAPE VARIETIES	AGING	SERVING TEMPERATURE
Merlot, Malbec.	Steel.	16/18°

DID YOU KNOW?

Malbec is the most frequently planted grape in the New World, especially in Argentina.