



1528

SALATIN

Patriarcha IGT Rosso del Veneto



Growing area	Low hilly region
Grapes	Merlot, Cabernet Sauvignon
Soil	Land with morain origins, deep, clay - rich, heavy
Training system	Guyot, Cordone speronato
Harvest period	Last September week, very first days of October
Vinification	The Grapes are crushed and destemmed and than put into steel tanks for a period of maceration of about three weeks
First fermentation	After the racking off, the wine keeps fermenting in steel barrels
Maturation	It ages in Barrique for least 18 - 24 months and for a minimum of five month in bottles before being ready to be sold
Alcohol	13,5% Vol
Total acidity	4,80 - 5,80 g/l
Appearance	Ruby red with garnet tinges due to aging
Bouquet	To the nose an well - pronounced perfume of oriental spices, cinnamon, leather, straw, tobacco vanilla and chocolate scents
Palate	Full and broad, dry, velvety and rightly tannic
Serving suggestion	It combines red meats , game and seasoned cheeses. Ideal as meditation wine. It's advisable to uncork and decant for a while before consuming
Serving temperature	18 - 20 °C
Size	Bottle 0,75 lt, Magnum 1,5 lt

Salatin SRL

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