



DOCG Colli di Conegliano Rosso Riserva “Le Conche”



Growing area	Low hilly region
Grapes	Merlot, Cabernet Sauvignon, Cabernet Franc, Marzemino
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 then 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 30 - 36 months and for a minimum of five months 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	Complex perfume, ethereal, fruity aromas of cherries and red fruits well balanced with the spicy notes of black pepper and vanilla
Palate	Full, rich and elegant. Perfectly balanced between the tannic component and its acidity and bodied structure. Persistent aftertaste with all. The complex aromas appreciated to the nose
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

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