



CANTINA DI VENOSA

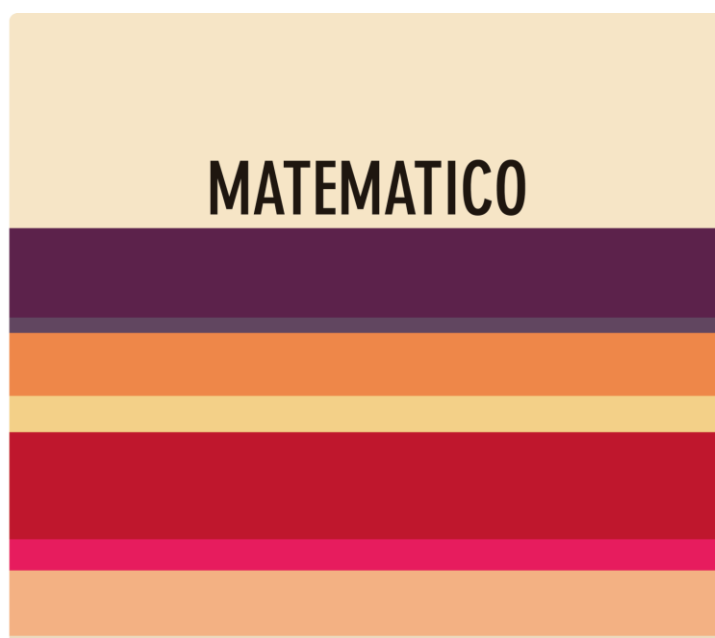
Vini con sentori di musica e poesia

MATEMATICO

Vino Rosso Vulcanico

It's the result of a very good grape harvest, this Bordeaux-style cut in Italian style represents another great red wine by the Cantina di Venosa, made from Merlot and Aglianico grapes, it is aged in French barriques for about six months. In the glass we find a superb wine of the highest quality, generous, which welcomes us in its vast aromas.

Primo anno di produzione: 2017



MATEMATICO

VINO ROSSO

2017

*Ogni colore un sentore.
Note fruttate di ciliegie e
prugne secche, spezie come pepe bianco,
tabacco e vaniglia.*

*"Se l'uomo non sapesse di matematica
non si eleverebbe di un sol palmo da terra"*

Galileo Galilei

Prodotto e imbottigliato da:
Cantina di Venosa soc. coop. a r.l.
Venosa, Italia.

Servire a 18-20° C



www.cantinadivenosa.it

PRODUCT OF ITALY

750ml.e 14,5% vol

CONTIENE SOLFITI - CONTAINS SULPHITES - ENTHÄLT SULFITE



Type of production: Simple Guyot in rows

Age of vineyards : 18 - 25 years

Production per hectare : 8 tons

Altitude of vineyards : 400 – 450 metres

Zone of production : The north eastern part of Potenza that includes the territory of 15 towns in particular Venosa , the City of Horace.

Grape harvest period : from the second ten days of September and the first ten days of October.

Grape harvest method : Hand picked in the early hours of the morning and transported immediately to the Wine Factory.

Vinification: vinification in small fermenters and skin maturation at a controlled temperature from 23° to 26° C, for about seven days, completion of the alcoholic fermentation in stainless steel tanks.

Organoleptic characteristics and technical comments: the glass has a beautiful intense ruby red colour. The odour reveals a complex and deep olfactory bouquet, where the scents of ripe dark fruit, such as raspberry, marasca, dry prune and cherry, are enriched by vanilla, white pepper and tobacco. The palate is soft and full-bodied, warm and enveloping, fine and elegant, balanced and long-lasting.

Gastronomic combination and serving temperature: classical wine for roasts, typical mediteranean food, game and matured cheeses.

Serving temperature from 16° to 18° C.