

# VENTESSA

## Red Blend | vigneti delle Dolomiti IGT

EST. 1904  
MEZZACORONA

Ventessa Red Blend is obtained from a special selection of native Trentino grapes such as Schiava and Teroldego.

### VINIFICATION

The grapes are harvested during the first week of September, selecting vineyards with lower sugar accumulation and greater aromatic and chromatic liveliness. After crushing and destemming, Schiava is fermented for 7 days at a low temperature (14-16°C) in order to extract its aromatic richness and very light and delicate structure. It is then stored in steel tanks. After crushing and destemming, Teroldego is quickly cooled to 12°C in order to carry out "cold maceration" for 4 days which enables it to extract all its aromatic richness and limit the extraction of astringent tannins. The must is then separated from the skins and undergoes alcoholic fermentation in steel tanks (without the skins). This results in a wine of deep ruby red color and a very elegant and fragrant fruitiness, while on the palate it has a soft and delicate structure due to the very low number of tannins. After a period of maturation in steel tanks, the resulting wines are blended, and after tartaric stabilization and filtration, Ventessa Rosso is ready to be bottled.

### CHARACTERISTICS

Springy, elegant and refreshing aromatic profile made of red fruits such as blueberry blackberry and raspberry. It showcases a delicate, juicy and soft structure. It is ideal for relaxing moments and for situations where its drinkability does not necessarily require the presence of dishes or finger foods.

### PAIRINGS

Ventessa Red Blend enhances light dishes, vegetable soups, marinated fish, summer salads, fresh cheeses and white meats.

**ALCOHOL CONTENT** 9%

**SERVING TEMPERATURE** 46-50 °F

