



TENUTE TOMASELLA

Emozioni in un sorso



RIGOLE ROSSO Trevenezie IGT

Grape variety	Merlot 85%, Refosco 15%
Yield	12.000 Kg/He.
Training system	Guyot
Harvest	manual with grape selection
Vinification	red wine vinification with an extended maceration on the grape skins and fermentation at controlled temperature; complete malolactic fermentation.
Refinement	8 months in steel vats and 8 months in bottle.
Alcohol content	13,0 % vol.
Colour	deep ruby red with purple nuances.
Bouquet	a perfect combination of a soft and fruity Merlot with fresh red berries hints and a powerful and rich Refosco.
Taste	full-bodied, silky and savory with a lasting harmonious finish.
Food combination	perfect with red meat, particularly recommended with roasts, lamb chops and mature cheese.
Serving	best served at temperature of 16°-18° C
Storage e Ageing	peak of bottle maturation is around 3 years; it keeps its quality for 7 years.

AWARDS

WEIN GUIDE DEUTSCHLAND 2020 | Rigole rosso 2017 91/100
VITAE 2020 | Rigole rosso 2017 Trevenezie IGT 3/4 VII
BERLINER WEIN TROPHY 2020 | Rigole rosso 2017 GOLD MEDAL