



wine of nature

Rosso Valeriano™: Venetian red. Art, passion, energy, delicacy, velvet, care.

The color is strong, as well as perfumes:
blackberries tart, blueberries and
cherries preserved in alcohol .
Almost austere complexity, balsamic notes and
caressing tannins on the palate.
A strongly structured blend, that becomes more
and more important and classy with aging.

Grape

Merlot I.G.T. Venezia Giulia.

Composition: 90% Merlot, 10% grape blend
(Piculit Neri, Petit Verdot, Cabernet Franc)

Vineyard

Land: site of Valeriano, altitude 200 m/asl;
composition sandy/silty, with more clay at San Giovanni
Vineyard: San Severo and San Giovanni, 3.4 ha of planted area;
5,000 vines/ha, 15 years average vineyard age; guyot breeding.
Average yield: 35 hl/ha; 1,000 gr/vine; "1 vine - 1 bottle"
Harvest: picking and selection by hand;
second half of September.

Winery

Winemaking: grapes are de-stemmed and squeezed in a
pneumatic press at extremely low pressure; maceration for
18 days with pumping over and delestage. The wine is aged in
stainless steel tanks for 18months and in barrique for 36 months
and then bottled.

Alcohol content: 14.5% vol

Total acidity: 5.00 g/l

No. of bottles: 1,200 75cl; 200 1.5l

Size: 75 cl; magnum 1.5 l


Tasting

Serving temperature: 18°C

Food pairings: Great with grilled red meats and mature cheeses.

Music: Enjoy with "Summertime" by George Gershwin

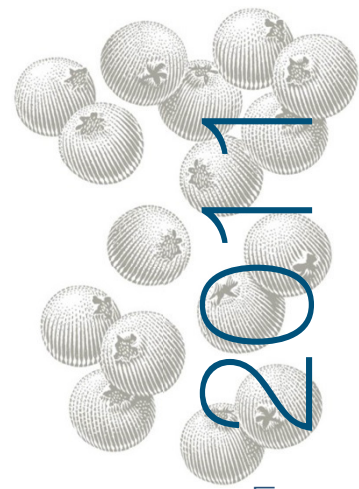
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 Rosso Valeriano video
<https://youtu.be/2IbCpW0MAwC>

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Label: Vittorio Basaglia, 1986



2011

Rosso Valeriano™




freehead™
naturalness
means quality
& well-being



art & concept: rafimarketing.com • 09/2016

