



CAMUL®



ROSSO DEL CAMUL®

Variety:

50% Cabernet Sauvignon and 50% Pinot Nero made with single-variety vinification.

The low yield per hectare (80-90 quintals grape, 60-65% wine) guarantees high standards of quality for both wines.



Production area:

Stony soil along the river Piave, between Conegliano and Treviso.



Winemaking:

"In rosso", the must stays in contact with skins for about 15 days and it is then stored in special tanks for 10 more days at a temperature of 25-27 °C.



Ageing:

Pinot Nero and Cabernet Sauvignon mature separately in Slavonian oak barrels for about 18/24 months. They are then bottled together and the wine refines in the bottle for 6/8 months. A group of experts tastes the wine thus obtained before it is put on sale.



Tasting notes:

Deep ruby red colour with violet nuances. Delicate talc aroma, with hints of cherry and liquorice.



Food pairing:

Perfect with roast, red meat and game. Recommended as a meditation wine.



Serving temperature: 18-20 °C.

The wine should be uncorked half an hour before consumption and poured into a decanter.



Alcohol content: 13,50% vol.

Total acidity: 5,50 g/l

Sugar: 3 g/l