



CAMUL®



DEDICATO 2018



Variety:

Merlot vinified in purity.

In order to obtain a better quality the yield of grapes per hectare has been brought to 60/70 quintals, obtaining lastly 60-65% of wines.



Production area:

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



Winemaking:

"In Red": the must remains in contact with the skins for a period about 15/20 days and after that it will be refined into the barrique. A part of the grapes undergoes first to a withering and after will be pressed and let fermented inside small wooden barrels.



Ageing:

The product undergoes to a further refinement into 225 and 500 liters wooden barrels for a period of about 24 months. After a strict analytical control and after having obtained the DOC Venezia Riserva proper denomination by the responsible body the win is finally bottled and will lay for further 12 months.



Tasting notes:

Ruby red intense colour, ripe red fruits scent, blue raspberry, prune, vanilla and roasting. The flavor presents itself elegant, structured, with a harmonious and persistent finish.



Food pairing:

Particularly suitable with first dishes characterized by strong sauces, grilled and roasted meats, game and aged cheeses. Perfect as meditation wine.



Serving temperature: 18-20 °C.

We suggest opening the bottle at least half an hour before drinking or pouring it in a decanter.



Alcohol content: 14,50% vol.

Total acidity: 5,70 g/l

Sugar: 5 g/l

Fruite di un lungo lavoro che racchiude una continua ricerca e tutta la nostra passione per il vino, sempre avendo Rispetto di ciò che la natura ci offre. Ottenuto scegliendo, come da nostra Tradizione, le uccigie e l'annata migliore per poter esprimere ed esaltar il meglio le proprie caratteristiche organolettiche. Si tratta di un'edizione Camul esclusiva, con una produzione limitata di bottiglie per offrire ai nostri estimatori la massima Qualità.