



**DARE**

*Selections*

# Rosso delle Baite

## Igt Marca Trevigiana



**Variety:** 50% Cabernet Sauvignon and 50% Merlot.

**Soil and vineyards:** clayey soil, rich in mineral salts; planting density of 5,000 vines per hectare, with Guyot pruning, for a limited yield per hectare.

**Harvest:** manual harvesting in the second week of September for Merlot and in the first and second weeks of October for Cabernet Sauvignon.

**Vinification and ageing:** the manual harvest begins once the grapes have reached the optimum levels of total acidity, sugars and phenolic maturity; they are then destemmed and crushed. The fermentation of the must is then carried out, in contact with the skins, for 7 days at a controlled temperature (28°C) in stainless-steel tanks. After devatting, the wine is aged in oak barrels until malolactic fermentation is complete (around 8-10 months). After in-bottle ageing for 6-12 months, the wine is ready to be released onto the market.

**Maturation potential:** complete maturation is reached after 5-6 years of in-bottle ageing.

**Tasting notes:** bright, deep ruby-red colour, with garnet edges; complex, polished and nuanced bouquet laden with red-berry jam flavours (blackberry, strawberry and raspberry); hints of spice – especially cinnamon – come to the fore, together with a light fragrance reminiscent of hay and tobacco; there is also a touch of liquorice and a slightly toasted note; dry, rounded, flavoursome, well-balanced and full-bodied palate, with an enjoyably tannic finish.

**Alcohol content:** 13% by vol.