

DALIS ROSSO INO ROSSO D'ITALIA OSSO WITH POWER

AVERAGE CHEMICAL ANALYSIS*

Alcohol

Residual sugar 8 g/l

Total acidity 4,8 g/l

Extract 23 q/l

Recommended serving temperature 10°

Ageing potential **2-4 years**



Varietal profile Teroldego, Petit Verdot, Cabernet Sauvignon, Sangiovese.

Vineyard Pressano di Lavis for the Teroldego, Tenuta Serpaia, Podere Maremmello, Fonteblanda (GR) for the varieties Petit Verdot, Cabernet S. and Sangiovese. Traditional Trentino pergola for the Teroldego, Guyot style for the grapes from the Podere Maremello in Tuscany. Mixed soils, gravelly river deposits in Pressano. The soils of Podere Maremmello are loamy, marl stoned and rich in nutrients and minerals that give body and texture to the wine. The different location, orientation, geological origin, as well the original microclimate of each vineyard foster the bouquet's development and delicacy.

Yield per hectare 90 hl

Picking The grapes are handpicked in crates after heavy cluster thinning in the summer.

Production The Teroldego grapes are cooled down to 16°C in cold storage, then gently de-stemmed and temperature-controlled, fermented at 12°C in special Ganimede tanks. The grapes from Podere Maremmello are vinified on site, taking into account the varietal characteristics and their typicity.

Description Intense ruby red color with purple hues. Fruity, fragrant and persistent aroma with notes of ripe, red fruits. The enveloping, soft, warm and harmonious taste keeps what the bouquet promises. From the beginning it is a tasty and long wine with an excellent structure and an intense and personal aftertaste.

Food recommendations A wine that pairs well with everything, even slightly chilled in summer! For the pure joy of it.



*The information may vary according to the vintage