

ROSSO D.O.C.G

COLLI DI CONEGLIANO

KòME



VITICULTURE

PRODUCTION AREA
Colline Trevigiane, 200m asl

VARIETY
Merlot, Cabernet Franc, Cabernet Sauvignon and Marzemino

VINEYARD
Riva Alta, perfect exposure and optimal temperature fluctuations. Product yield 70 quintals/ha

VINE TRAINING SYSTEM
"Spurred cordon" leaf removal and thinnig out of grape bunches at veraison

CLIMATE
Cool and mild climate, with excellent ventilation and good annual rainfall. Low relative humidity

HARVEST
Hand-picked into crates, in the second week of September

STORING & SERVING

STORAGE
Store in a cool dark place, preferably between 12-18°C; avoid storing in the refrigerator for a long period

SERVING
Serve at 18 °C in glasses with large rim

TASTING NOTES

FOOD PAIRINGS
Excellent with meat dishes such as red grilled meat, game and mature cheeses

WINEMAKING

MUST PREPARATION
Manual selection of grapes in the vineyard and wine cellar, destemming for Merlot and Marzemino, crushing and destemming for Cabernet

FERMENTATION
In temperature-controlled stainless steel tanks; punching down and pumping over; racking by gravity

AGING
12-18 months in new barriques and second fill barrels

PRODUCT DATA
13% alc./vol. residual sugar 0,5 gr/lit



www.masot.it follow us

