



# BARRO SANTE REFOSCO IGT VENETO

<b>Name:</b>	<b>IGT Veneto</b>
<b>Typology:</b>	<b>Red wine</b>
<b>Grape:</b>	Refosco dal Peduncolo Rosso
<b>Grapes main provenance area:</b>	Motta di Livenza
<b>Soil type:</b>	clayey texture and silty-loam soils with deep accumulation of calcium carbonate.
<b>Growing system:</b>	doppio cappovolto - double guyot.
<b>Plant density:</b>	3000 plants per hectare.
<b>Maximum yield:</b>	100-130 q.li/ha
<b>Harvest period:</b>	September 10th – October 20th
<b>Vinification:</b>	Maceration in contact with the skins for 7-10 days. Subsequent racking and aging in the tank for 3-6 months and subsequent bottling.

## AVERAGE ANALYTICAL DATA

<b>Alcohol:</b>	12,00 vol
<b>Zuccheri:</b>	1-5 g/l
<b>Total acidity:</b>	4,5 g/l
<b>pH:</b>	3.40

## ORGANOLEPTIC CHARACTERISTICS

<b>Color:</b>	ruby red color.
<b>Aroma:</b>	hints of ripe blackberry plum; it then develops into light notes of spices and undergrowth.
<b>Taste:</b>	medium body with notes of ripe fruit and spices.
<b>Food matches:</b>	feathered game, red meats, roasts, medium and long-aged cheeses.
<b>Glass type:</b>	medium-sized red wine glass.
<b>Serving temperature:</b>	18-20°C

SANTE BARRO



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