

♦ MODELLO ♦

VIGNAIOLI DAL 1772

TRE VENEZIE ROSSO IGT

**MODELLO WINES, INSPIRED BY THE MERCHANTS OF VENICE,
CELEBRATE THE JOYS OF SPENDING TIME WITH FRIENDS AND FAMILY**

Made from grapes grown at «Stra' del Milione» estate, which is named after the road taken by Venetian merchants and explorers in the XIII century, the traditional route to the Orient at the time. It's a modern wine expressing authentic conviviality in every sip.

PRODUCTION METHOD

Machine harvest and separate vinification of the grape varieties with short maceration for about 5-7 days. Fermentation continues, malolactic included, at a temperature between 15°-24°C (59-75°F). Decanting and then aging in Slavonian and French oak barrels for about 4 months.

EXPERIENCE

A well-structured red wine, with soft tannins, ideal throughout the meal. It is characterized by hints of red fruit and sweet spices both on the nose and on the palate. Modello is a very versatile wine, the ideal companion to pizza, salami and cheeses boards, pastas and risottos, barbecue and burgers, or just on its own.

GRAPE VARIETIES: Merlot, Refosco and Raboso Veronese

ALCOHOL CONTENT: 12% Vol.

SERVING TEMPERATURE: 18°C / 64,4°F

SHELF LIFE: 2-4 years

ANALYSIS DATA: alcohol 12.22% vol.; sugars 2.6 g/l; dry extract 31.9 g/l; total acidity 5.40; pH 3.57

