

BARCHESSA ROSSO VENETO IGT 2004

TENUTA DUCA DI CASALANZA



production area: Mogliano Veneto (T.V.)

altitude: 8 m o.s.l.

vineyard orientation: north-south

soil location: plain

varietal: Raboso 60%- Merlot 30%- Cabernet Sauvignon 10%

soil composition: medium drought

harvest: from the end of September to the end of October

vinification: in stainless steel tanks

cellaring: in French barriques for at least 4 months

refinement: in bottles for at least 6 months

alcohol content: 13%

serving temperature: serve at 16- 18 C.

culinary suggestions: grilled meats, sausages, beef stew, pork meat

WINE CHARACTERISTICS

colour: red ruby

bouquet: ripe, intense fruitiness with aromas of redolent of spring and summer wildflowers

palate: expansive in the mouth, soft textures and with a good complement of acidity the fruit and floral characteristics carry through nicely from the nose into a lingering, markedly fruit-laden finish.

Case format: 6 bottles

AWARDS AND RECOGNITIONS

Rivista "Duemilavini 2007"

2004 Vintage - 3 bunches

Rivista "Veronelli 2007"

2004 Vintage - 2 red stars

Rivista "Maroni - Guida dei Vini Italiani 2007"

2004 Vintage - 80

LOS ANGELES COUNTY FAIR

SILVER MEDAL "Duchea" Barchessa Igt Rosso Veneto 2002