

IN SORDINA



TAI ROSSO

# TAITANIC 2021

Colli Berici DOC Tai rosso • 13% vol



## Grapes

100% tai rosso

## Soil

Sedimentary origin with presence of volcanic basaltic rocks.

## Harvest

Manual in boxes in mid-September.

## Process

Spontaneous fermentation with indigenous yeast and 2 weeks of maceration with skins. After rack and press processes, the wine is left to rest for 8 months in concrete tanks before bottling, which takes place without fining or filtration.

## Serving tips

Fresh egg pasta with white meat sauce.

## Bottles produced

2.500 of 0,75 l - 50 of 1,5 l