

IN SORDINA



TAI ROSSO

# TAITANIC 2023

Colli Berici DOC Tai rosso • 13% vol



## Grapes

100% tai rosso

## Soil

Limestone rocks of sedimentary origin.  
Clayey soil.

## Harvest

Manual in boxes in mid-September.

## Process

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

## Serving tips

Fresh egg pasta with white meat sauce.

## Bottles produced

4.000 of 0,75 l