

IN SORDINA



TAI ROSSO

TAITANIC 2020

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 before bottling which takes place without fining or filtration.

Serving tips

Fresh egg pasta with white meat sauce.

Bottles produced

500 of 750 ml