



CASTEL NERO



TYPE OF VINE: Old vine producing red wine

AREA OF PRODUCTION: Castello Roganzuolo 119m. above sea level

TERRAIN: Medium textured tending to clayey

PLANTING PATTERN: From 2.8m x 1.25m to 4m x 6m

HARVESTING: Mid October

VINIFICATION: Maceration with skins for 10 – 15 days, given three rotations daily, followed by gentle pressing and extraction of the Must juices. It is left to finish alcoholic fermentation in stainless steel tanks. Malolactic conversion is conducted immediately after alcoholic fermentation. It is then transferred to concrete cisterns with the noble lees for at least one year.

CHARACTERISTICS: Intense ruby red in colour. On the nose the first impact is that of cherry with hints of soft fruits (mulberry, raspberry and blackcurrant). On the palate it is velvety very big, with a slight trace of good tannins it has a long finish. On swallowing the mouth remains dry, with a residual salivation.

MATCHING: Goes well with meat dishes such as T bone steaks, roasts and with the typical Veneto dish of spit roasted meats.

SERVING TEMPERATURE: 20 °C.

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