

IL FILO
DELLE
VIGNE

VOLO

Venetian Red Regional Geographical Indication

From the vinification of Merlot and Cabernet Franc grapes of the grape harvest 2014, *Il Filò delle Vigne* introduces "VOLO", the new young wine offered to repeat and future customers, available from September, after a 10-month ageing in steel barrels and in bottles.

The company is obviously aiming at getting positive and tangible appreciation even for its new "VOLO", thanks to the organoleptic features it enshrines: the pleasant and cheerful ruby colour, the peculiar depth, the charming perfumes which remind of blueberries, raspberries, blackberries, currants, the aroma of small fruits which can be caught within its incomparable freshness and frankness.



TECHNICAL FEATURES

Wine	Venetian Red Reg. Geographical Indication
Grape Harvest	2018
Cultivar	Merlot, Cabernet franc
Alcohol	13,00%
Soil	Volcanic, calcareous, marnous origin
Altitude/Exposition	130 m. a.s.l. / south-west
Cultivation System	Spurred cordon and guyot
Density	5.500 vines Ha
Performance per Ha	7000 kg Ha
Production	7.000 bottles
Vinification	The traditional red-wine vinification with short pumping during the 8 days of maceration. After the racking off, malolactic fermentation and ageing are realised in steel tanks where the wine remains in contact with fine dregs until it is bottled.

WINE FEATURES

Colour	Sparkling red ruby
Fragrance	Deep scent of mixed berries
Taste	Soft, rich of flavour with velvety tannins
Matching	Drink cool with cured meats or meat-based recipes.