



# Rinero IGT

**Grapes Variety** 

80% Merlot, 20% Cabernet Sauvignon from our own vineyards.

## Viticultural details

Guyot training systems with plant density of 5,200 vines/ha. The distance between the ranks is 2,40 meters, while in the row between the vines is 0.80 cm. The production varies depending on the season from 2 to maximum 3.5 kg per vine. The soil is of medium texture, tending to sandy. At 80 m. (260 ft.) above sea level. Age of the vines 15 years.

#### Vinification and maturation

Classic red vinification with maceration of the grapes for 15 days at a controlled temperature. Next "Ripasso" on the pomace of Nero d'Arcole for about 20 days. After fermentations, aging for about 4 months in large oak Slavonian barrel (30/60 HI). Settlement in steel tank before bottling and refining in bottles for about 3 months.

> Alcohol Around 14,0 % vol.

## Features

Colour: intense and deep ruby red. Nose: fruity with notes of cherry and plum, enveloping scent of spices. Flavour: full-bodied and rich. The notes of fruit are perfectly combined with spicy wood.

## Pairings

Recommended with roasted meat, grilled meat and mature spicy cheeses.

Serve at: 18°-20°C (64-68°F).

BIXIO PRODUTTORI S.A.S. Via Corte Fornari, 36 37047 San Bonifacio (VR) - Italy Tel. +39 +39 045 6104369 www.bixiopoderi.it - bixio@bixiovini.it