



CANTINA
LA SALUTE

UNDE ORIGO INDE SALUS

Riserve

BALDASSARE

ROSSO VENETO

INDICAZIONE GEOGRAFICA TIPICA

Wine made from Merlot, Raboso (including semi-dried grapes) and red-stem Refosco. Dedicated to Baldassare Longhena, the architect responsible for the Basilica of the Salute in Venice, built in 1631.

*Perfect for main courses, preferably with red meat.
Serving temperature 18 - 20 °C*

SENSORY CHARACTERISTICS

A very intense, striking and varied bouquet with primary notes of woodland fruits and raspberries fused with a strong spiciness and perceptible vanilla overtones. The flavour is nicely persistent, full and dry, with good volume and a firm aftertaste.

TECHNICAL DATA

Area of origin: Zenson di Piave & Monastier.

Variety: Merlot from French clones, Raboso Piave (including long-aged grapes) with varying percentages of Red Stem Refosco.

Training system: Cordone speronato

Harvest period: Late - second half of October

Yield Kg grapes per ha: 9,000 kg

Vinification: Long maceration in contact with the pomace

Maturing: 24 months in 500 litre oak barrels

Alcohol: 14% Vol.

Sugar residue: 8.00 g/l

Total acidity: 5.50 - 5.60 g/l

AVAILABLE SIZES

Classica 0.75 Litres | Magnum 1.50 Litres |
Jèroboam 3.00 Litres