

## ANIMAFRANCA

### ARGINE ROSSO

IGT delle Venezie Argine Rosso Red Wine

° 13,5 % Vol

18 °C

*It was crafted to represent our desire to be creative... A blend of subtle grapes. Our ambition is for these grapes to truly express themselves. A unique blend that ages in French oak barrels for at least 12 months.*



A blend of Refosco, Malbec and Marzemino



Via Salute, parcel 1711: Marzemino; Via Ronche, parcel 9798: Refosco; Via Salute, parcel 712: Malbec



Low environmental impact integrated pest control as a replacement for systemic pesticides and chemical fertilizers. Pre-blossoming and pre-veraison leaf thinning treatments are carried out to expose the grape clusters. We perform minimal hedging.



Carried out by hand with a strict selection of the ripest grapes.



Maceration for at least 20 days. Malolactic fermentation occurs in wood. The wine ages in French oak tonneaux for at least 12 months.



The colour is deep ruby red with a purple tint even if the wine ages in wood. It has pronounced notes of ripe red fruit with accents of jam wrapped in spice, vanilla, white pepper and chocolate. In the mouth it is dense, elegant with silky tannins.



It goes well with simple and more elaborate meat dishes; excellent served with flank or fillet steak.