_EN

CASABACCICHETTO

ARGINE ROSSO

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.

Marca Trevigiana I.G.T. **Rosso**	*Barricato*	**Refosco** – **Malbech**	13,5% Vol

Ponte di Piave, via Ronche - via Salute

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.

Maceration for at least 20 days.
Malolactic fermentation occurs in wood.
The wine ages in wood barrels 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.

Excellent served with meat dishes, even elaborate, perfect with entrecôte or fillets. Elegant with cheeses, among all the typical cheese *"imbriago"* Veneto. You can enjoy it in meditation together with a good cigar.

Suggested serving temperature
18 °C

Azienda Agricola Casa Baccichetto s.s.
Via Salute 14, 31047 Ponte di Piave (TV) Italia

+39 333 39 00 737
phone/fax +39 0422 75 99 31

info@baccichetto.it
www.baccichetto.it