



MONTIROSSO

VINO ROSSO

GRAPES

Cabernet and Marzemino.

TASTING NOTES

APPEARANCE

Deep ruby red with purplish highlights.

BOUQUET

Fresh, youthful aromas of fruit, particularly wild berry.

PALATE

Smooth, well-balanced, and remarkably fruity, with a slight spritziness that makes it even more appealing. Dry on the finish.

ACIDITY 5 g/l

RESIDUAL SUGAR 9 g/l

ALCOHOL 11.5% vol.

VINIFICATION

VINEYARD YIELD 150 q.li/ha

HARVEST PERIOD

Late September.

MUST TIME ON THE SKINS

The grapes are de-stemmed and pressed, then remain in contact with the skins for some 4-5 days, during which pumping over, punch-downs, and délestage are practiced in alternation.

FERMENTATION

The must is settled and ferments at a controlled temperature.

MATURATION

In steel tanks.

GROWING AREA

LOCATION

Conegliano hills, on the slopes of the first hills rising to the Dolomites, in northern part of the province of Treviso.

ELEVATION 270 metres

EXPOSITION North - South

SOIL PROFILE

Medium-textured clay.

VINEYARD DENSITY

5,000 vine/ha

TRAINING SYSTEM

Guyot.

RECOMMENDATIONS AND SIZES

SERVING SUGGESTIONS

Ideal for all the courses of a meal, with antipasti, charcuterie, but fine as an aperitif wine as well.

SERVING TEMPERATURE

12 - 14 °C. Open the bottle at the moment of serving.

GLASS

Large tulip-shape, with curved-in rim.

STORAGE

Best enjoyed young, preferably within the year. Store in a cool, dry place, away from light.

SIZE

750 ml bottle.



BEPIN DE ETO

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