



CORTE SANT ALDA AGATHE

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| Region | Soil | Elevation | Alcohol |
| Veneto | Medium textured calcareous soil | 300 Meters | 13% |

Vineyard Roaro

Grape Varieties Molinara 100%

Vinification The wine undergoes fermentation with indigenous yeasts in 5 hectoliter Tuscan amphoras at cellar temperature, with maceration lasting 5 days starting 2 days after fermentation begins, and it is aged in the amphoras until bottling.

Age of Vines 30-45 years

Tasting Notes Intense scent of pomegranate and raspberry, floral notes in the background. Fresh, fruity, smooth. Good balance between softness and acidity.

Reviews N/A

