

SCALON

PRODUCTION AREA:	Feltre, in a small village called Vignui – Elevation 600 m\ a.s.l.
GRAPES:	Diolinoir (Swiss vine variety)
HECTAR'S YIELD:	40 q\ha
NUMBER OF BOTTLES:	600/800 bottles produced
GRAPE HARVEST:	manual in case with selection in vineyard
REFINEMENT:	24 months in barrels of French durmast and minimum 4 months in the bottle
ALCOHOLIC GRADE:	on average 13%
DESCRIPTION OF THE WINE:	well-structured wine, with a rich quantity of tannins. The perfume is intense and very elegant. The jam of soft fruit (especially black currant) emerges.
WINE COLOUR:	Red like the gemstone of ruby. It has also violet glares.
TO MATCH WITH:	We suggest to match it with courses based on red meats and various wildfowls. It tastes good with aged and savoury cheese.
TEMPERATURE:	16-18°C 289.15K- 291.15K 60.8F- 64.4F

