



CRISTOFANON  
MONTEGRANDE

## COLLI EUGANEI DOC ROSSO RISERVA

### Delle Roche

A “Bordeaux blend” has set the stage for all of the Colli Euganei region. Merlot and Cabernet join together as a winning team. Harvesting of the best grapes is critical as is the method of vinification and aging in small oak barrels (*barrique*) for at least 24 months.

A deep ruby red, the aroma is rich with fragrances of ripe fruit combined with light spicy tones. To the taste, it is generous bouquet and lingering, a harmonious roundness enhanced by its sweet tannins, a freshness with mild acidity. An aftertaste with a pleasant sensation of vanilla and caramel. “Vino generoso” for its colour, fragrance and body.

**Typology** / Colli Euganei Rosso Riserva

**Grapes** / Merlot - Cabernet Sauvignon - Cabernet Franc

**Production Area** / Rovolon (Padua, Italy)

**Year of planting** / 1995

**Planting density** / 2,5 x 0,8

**Training method** / Guyot

**Harvest** / End of September - Beginning October

**Yield** / 60 - 70 q/ha

**Maturation** / At least 24 months barrique

**Alcohol by Volume** / 14° - 14,5°

**Served at** / 18°



#### PAIRING

An ideal companion with hardy robust dishes such as meats, game and aged cheese.



[www.vinimontegrande.it](http://www.vinimontegrande.it)