



CRISTOFANON
MONTEGRANDE

COLLI EUGANEI DOC ROSSO RISERVA

Ottomano

The Ottoman empire drove out our ancestors from Greece in the XVI century and, literally, it has taken “eight hands” working together over the years to produce this wine (*otto mani* in Italian translates as eight hands). The wine that is bottled is the fruit of this long-term project, a voyage that has matured over the years, bringing us closer to a greater understanding of wine. This wine is a classic euganea *cuvée* where Merlot and Cabernet blend in a harmonious equilibrium of elegance and robust. Aging for at least 30 months in small oak barrels, thus offering a glass of mature fruit, soft and fleshy, with fragrances that range from jam to spices. We like to think that it would be offered on special occasions or for creating a festive moment during the day.

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 / October

Yield / 40 - 50 q/ha

Maturation / 30 - 36 months barrique

Alcohol by Volume / 15° - 15,5°

Served at / 18°



PAIRING

Meat dishes such as roasts and game. Aged savoury cheese.

www.vinimontegrande.it