



Rocolo Carmenerere ***Marca Trevigiana IGT***

Intense ruby red in colour, with violet reflections tending towards garnet with ageing. The bouquet is typically herbaceous, while the flavour is dry, full-bodied, harmonious and austere.

TECHNICAL SHEET

Production Area:	Trevigian Foothills
Grape variety:	Carmenerere 100%
Adopted Technology:	Red vinification at controlled temperature

ANALYTICAL FEATURES

Residual Sugar Content:	4 g/l
Total Acidity:	5,25 g/l
Dry Extract:	26,6 g/l
Alcohol:	13,5% Vol.