



INEA CLASSICA
ATRUM ROSSO
 I.G.T. TREVENEZIE

A red wine with violet reflections, characterised by hints of spices and raspberries on the nose. **The palate astounds with its great body and volume,** followed up by toasted, smoked and coffee notes. Enveloping, soft and persistent, in the mouth it is appropriately flavoursome, the delicious palate being complemented perfectly by the delicate, copious tannins.



APELLATION Rosso I.G.T. Trevenezie.	GRAPES Refosco dal Peduncolo Rosso, Cabernet Sauvignon, Merlot.
VINEYARDS Situated on the estates of Scodovacca and Villa Vicentina, on clayey soils.	HARVEST In the second week of September.
VINIFICATION Fermentation in stainless steel tanks, followed by 'ripasso' on Refosco passito skins.	
DURATION The peak quality ranges from 1 to 5 years from bottling, keeping well over time.	
GRADATION 13,3% Vol.	RESIDUAL SUGARS 5,0 g/l
TOTAL ACIDITY 4,6 g/l	NET DRY EXTRACT 26,0 g/l

