

Ventessa

# Red Blend

VIGNETI DELLE DOLOMITI IGT

Ventessa Red Blend is obtained from a special selection of native Trentino grapes such as Schiava and Teroldego.



## Production area

Ventessa is made without chemical alteration. Our sunny days favor optimal aromas, cold nights help preserve acidity, and the Ventessa wind accelerates the ripening of grapes without increasing the sugar level, yielding crisp flavors and naturally lower alcohol.

**Grapes** Schiava, Teroldego

## Vinification

The grapes are harvested during the first week of September, selecting vineyards with lower sugar accumulation and greater aromatic and chromatic liveliness. After crushing and destemming, Schiava is fermented for some days at a low temperature (14-16°C) in order to extract its aromatic richness and very light and delicate structure. It is then stored in steel tanks. After crushing and destemming, Teroldego is quickly cooled to 12°C in order to carry out "cold maceration" for a few days which enables it to extract all its aromatic richness and limit the extraction of astringent tannins. The must is then separated from the skins and undergoes alcoholic fermentation in steel tanks (without the skins). This results in a wine of deep ruby red color and a very elegant and fragrant fruitiness, while on the palate it has a soft and delicate structure due to the very low amount of tannins. After a period of maturation in steel tanks, the



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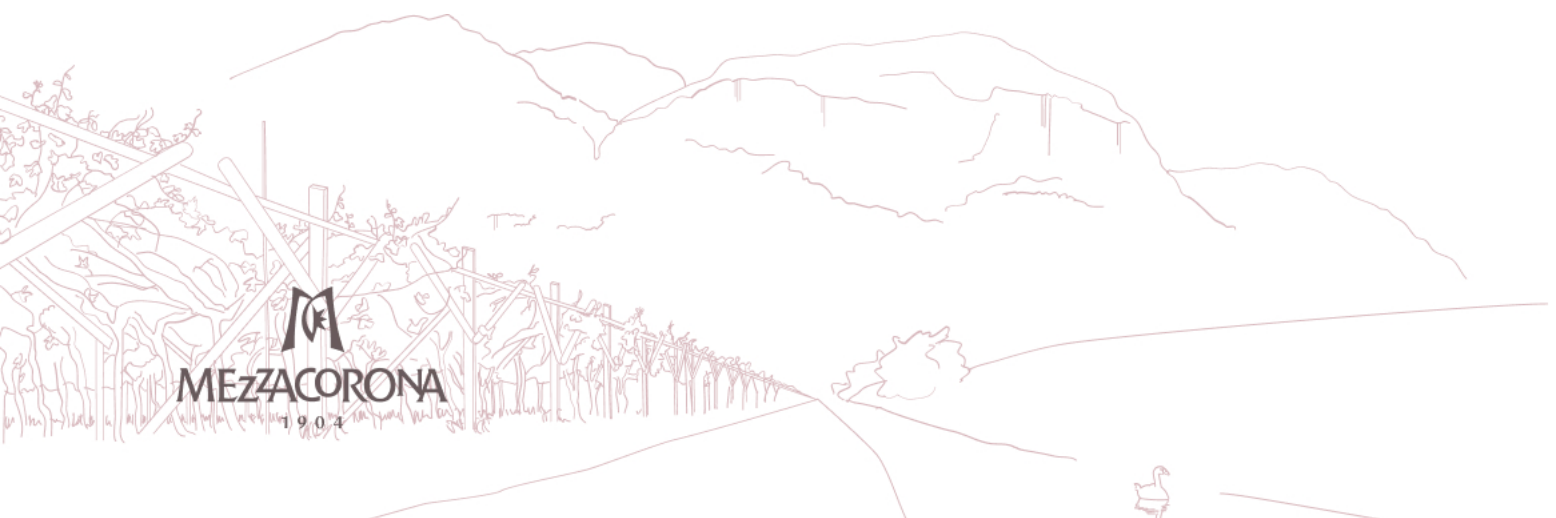
resulting wines are blended, and after tartaric stabilization and filtration, Ventessa Rosso is ready to be bottled.

## Alcohol content

9%

## Serving temperature

46-50°F



  
**MEZZACORONA**  
1904