



## TAZZELENNGHE 2013

### Appellation

I.G.T. delle Venezie

### Vinification

After destemming the must with the skins is transferred into a stainless steel tank for starting the fermentation at a controlled temperature. After approximately 15-16 days skin contact, at the end of the alcoholic fermentation, the wine lays for 42 months in new and used oak barriques and tonneaux.

Harvest: hand picking in small boxes.

Grapes conditions: perfectly mature at the picking time.

Picking Time: first week of October.

Grapes: 100% indigenous Tazzelenghe

### Technical Notes

Color: Amaranth with violet reflections.

Nose: Complex, tobacco and liquorice hints, walnut and roasted coffee.

Taste: intense, powerful, spicy. Red fruits, ripe berry jam, hazelnut. Pleasantly soft, dry, well balanced.

### Pairings

Roasted and grilled meat is the perfect wedding. Excellent with gamy and old cheeses. Pasta with savory sauces is also a nice option.

### Technical Data

Vineyard surface:	Ha 0,5
Pruning:	Double guyot
Yield per hectare:	15000 pounds
Row sizes:	2,70 mt. per 0,9 mt.
Year of planting:	Winter 1994
Acidity:	5,90 gr./Lt.

Sugar residual: 0,10 gr./Lt.

Dry extract: 34,30 gr./Lt.

Total sulfites: 52 mg/Lt.

Free sulfites: 24 mg/Lt.

Vol.: 14,02 %

Soil: Clay. Vineyard planted in a flat land, orientation north - south and sun exposure east-west.

### TENUTA BELTRAME

Località Antonini, 4 - 33050 Bagnaria Arsa (UD)

T +39 0432 923670 / e-mail: info@tenutabeltrame.it

www.tenutabeltrame.it