



2020 POVOLARE

IGT Veneto Tai Rosso - Map. 4



Povolare derives from the name of the old white road that went up from Costabissara towards Ignago from Isola Vicentina, crossing the current portion of the Tai Rosso vineyard.

APELLATION	IGT Veneto Tai Rosso
VINEYARD	Povolare - Mappale 4
GRAPE VARIETY	100% Tai Rosso
ALTITUDE AND EXPOSURE	220 m s.l.m. - Sud-Est
SOIL	Clayey limestone rich in marine fossils
ACIDITY	5.10 g/L
pH	3.45
ALCOOL	13.46 % vol.
RESIDUAL SUGAR	1 g/L
HARVEST	25.09.2020
WINEMAKING	The grapes are harvested in small boxes. After pressing, a cold pre fermentative maceration is carried out at a temperature of about 8 ° C for 3 days in stainless steel tanks. This is followed by a regular alcoholic fermentation of about 15 days, with daily reassembly and filling. Aging takes place in second-pass French oak barriques for 12 months.
ORGANOLEPTIC PROPERTIES	Ruby of medium chromatic intensity. It has a decidedly balsamic-mentholated olfactory spectrum, with elegant fresh floral notes, red rose and dill. Followed by perceptions of raspberry and candied citrus peels and some hints of lavender. The sip leaves spicy notes of sweet cinnamon with almost silky tannin. It is long, persistent, as well as enveloping, intense and easy to drink.
HARVEST	The 2020 harvest was characterized by a favorable production season both in qualitative and quantitative. The cluster thinning allowed to maintain the correct production balance. The weather therefore allowed the grapes to ripen perfectly thanks to an August with not very high temperatures with good ranges and well distributed rains during the vegetative period.
PAIRING	Povolare is indicated to red meat but its versability allow this wine to be pairing with every second dishes. Best with baccalà alla vicentina. The temperature to better serve this wine is about 15-16 °C.