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ROSSO DI SUTTO

The newest member of Sutto family: a balanced but determined combination between Cabernet and Merlot, two grape varieties that have become the symbol of our family man who hand down the art of making pleasant and beautifully persistent wines. With its 2 years of ageing, Rosso di Sutto reveals a strong personality and a fresh maturity.



Colour *Intense red with violet reflections.*

Nose *It comes up powerfully to the nose, with a perfect balance between Merlot and Cabernet, highlighting ripe red fruits and delicate spices that are well blended with cocoa beans and light vanilla.*

Taste *When it is drunk young, it results vigorous, with a long persistence and tannins well evolved; after an adequate aging, it develops class and elegance.*

Method of produzione A careful selection of the grapes precedes a long maceration, after which Rosso di Sutto ages for at least 12 months in oak barriques.

Alcohol 13,5%

Harvest First decade of October.

Grape Cabernet Sauvignon, Merlot and Cabernet Franc.

Bottle size 0,375 lt. - 0,75 lt. - 1,5 lt. - 3 lt.

Food matching Rosso di Sutto Rosso di Sutto perfectly matches main courses with red meat in any kind of cooking, cold cuts and salami and long maturation cheese.

How to serve Serve at 18°C, if aged, we suggest to open the bottle half an hour before serving it.

How to list on wine list Rosso di Sutto Trevenezie IGT, Sutto.

