

NODO D'AMORE ROSSO TREVENEZIE IGT

A tribute to the three love knots depicted on the heraldic coat of arms of our family and expression of the new appellation Igt Trevenezie. The new born in the Farina house sees the encounter between Merlot and Teroldego grapes, slightly dried, and the fresh Corvina, the autochthonous grape par excellence of the Veronese, to give its typical spicy note.

"Nodo d'amore" emphasizes the careful research of the grape varieties and the choice of a vinification with innovative technologies, respecting nature and the typicality of the different terroirs of which it is an interpreter.

A powerful glass, with intense aromas and captivating notes, like a passionate love union.



GRAPE VARIETIES • 65% Corvina, 25% Merlot, 10% Teroldego.

VINEYARDS LOCATION • Veneto, Trentino.

EXPOSURE AND ALTIMETRY • North/South-West, 400 m. above sea level.

SOIL • Volcanic-Calcareous-Gravelly.

TRAINING • Veronese Pergola for Corvina, Guyot for Merlot and Teroldego.

HARVEST • Manual grape harvest from the beginning of October.

VINIFICATION • Crushing and destemming of the Merlot and Teroldego grapes, dried for about 20 days, and the fresh Corvina. Followed by the assembly for fermentation, which takes place in fermentation vessels without using mechanical forces, but exploiting the carbon dioxide naturally produced by the grapes. By creating a slight controlled overpressure, the submerged pomace cap is kept in contact with the must and then it is brought back upwards, naturally releasing carbon dioxide.

AGING • 30% new barriques, 70% Slavonian oak barrels, followed by bottle aging.

ORGANOLEPTIC NOTES • Bright ruby red color. On the nose wild rose jam, currant, red fruits and hints of withered petals. Spicy cinnamon, black pepper, cloves and cardamom, balsamic notes of resin. Enveloping on the palate, fresh, lightly tannic, with an intense and persistent finish.

ANALYTICAL DATA • **Alcohol:** 14% vol. - **Sugar:** 4 g/l - **Total acidity:** 5.50 g/l - **Dry extract:** 32 g/l

SIZE • 0.75 / 1.5 / 12

PAIRING • It goes well with red meats, boiled and roasted meats, and aged cheese. Perfect with sauces and stewed game. Suggested with smoked eel and fatty fish dishes.