



Tai Rosso *barrique*

Winemaking

Hand-harvested grapes placed in small crates to dry in a ventilated environment. Once optimal concentration is reached, fermentation starts spontaneously after a cold maceration. Aged in 500-liter French oak tonneaux for 24 months, followed by at least 6 months in bottle.

Tasting Notes

Deep red color. Broad and ethereal bouquet with balsamic notes, ripe red fruit and elegant toasted hints. On the palate, full, smooth and long-lasting.

Food Pairing

Pairs well with game, braised meats, red meats and aged cheeses. Ideal as a meditation wine.

Type	Red Wine
Region	Veneto
Municipality	Altavilla Vicentina
Vintage	2020
Variety	100% Tai Rosso
Appellation (DOC)	DOC Colli Berici
Soil type	Loam – clay
Yield per hectare	90 quintals/ha
Harvest	Hand-harvested in 15 kg crates
Aging	Aged in French oak tonneaux
Alcohol content	15.5% vol.
Serving temperature	16–18 °C

Fondo Rubro

Fondo Rubro - a brand by Agriale società agricola semplice
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