



Tai Rosso

Winemaking

Hand-harvested between late September and early October. Destemming and maceration with controlled fermentation for 5–7 days in vertical tanks. Aged in stainless steel.

Tasting Notes

Bright raspberry red. Aromas of red berries – sour cherry, raspberry and pomegranate – with light floral hints of violet. On the palate, fresh, balanced and pleasantly fruity.

Food Pairing

Perfect with traditional Venetian dishes such as baccalà alla vicentina and polenta, as well as white meats and fish.

Type	Red Wine
Region	Veneto
Municipality	Arcugnano Altavilla Vicentina
Vintage	2020
Variety	100% Tai Rosso
Appellation (DOC)	DOC Colli Berici
Soil type	Clay soil
Yield per hectare	80 quintals/ha
Harvest	Hand-harvested in 15 kg crates
Aging	Stainless steel aging
Alcohol content	12.5% vol.
Serving temperature	14–16 °C

Fondo Rubro

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