ISABELLA WINES

Rosso Veneto

IGT VENETO *Your liquid passport to Italy*

TASTING NOTES

Ripe fruits, such as plum and raisin complement a solid structure balanced between soft tannins and acidity. Pleasant notes of spices and vanilla.

AGING

Fermented in stainless steel tanks. 6-8 months in French Barrels 2nd – 3rd use. 6 more months in the bottle for refinement before release.

FOOD PAIRING

Excellent pairing Pasta with Bolognese sauce, roasted and grilled white meats, Pizza.

APPELATION IGT Veneto, Italy

ELEVATION 150-250m

BLEND 60% Merlot 40% Corvina

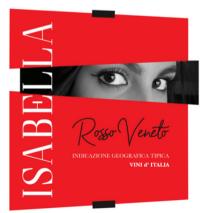
ACIDITY 6.05 g/L

ALCOHOL BY VOLUME 13.5%

RESIDUAL SUGAR 2.8 g/L

pH LEVEL 3.5

UPC 8 008863 056518





Aging in oak barrels for 6-8 months gives Those pleas note of spices and vanilla. IMPORTED BY: CLASSICO DISTRIBUTOR LL.C. TEMPE, A: BOTTLED BY: GLA. - Fossalta di Plave - TALIA

	-
	Ξ
IENT WARNING: (1) ACCORDING TO	Ξ
EON GENERAL WOMEN SHOULD	Ξ
K ALCOHOLIC BEVERAGES DURING	=
CY BECAUSE OF THE RISK OF BIRTH	=
	=
2) CONSUMPTION OF ALCOHOLIC	=
S IMPAIRS YOUR ABILITY TO DRIVE	=
OPERATE MACHINERY AND MAY	

008863"056518

