

# LA JARA

## ROSSO RASOL

### Red still wine



Rosso Rasol is a pleasant wine with soft tannins, full of shades and with a good persistence.

#### TECHNICAL SPECIFICATIONS

classification	IGT Veneto
grapes	Organic grapes: Merlot, Cabernet Sauvignon e Cabernet Franc.
vineyard location	La Jara vineyards are located on the hillside slopes of Conegliano and Valdobbiadene
production zone	Our lands are constituted of stones, which accumulate heat during the day to return it back slowly during the night, exalting the fresh and various fragrances of the grapes.
growing technique	Sylvoz
vinification technique	Fermentation process in thermo conditioned tanks.
alcohol level	12.50 % Alc./Vol.
sizes available	0.75L

#### TASTING NOTES

appearance	Intense ruby red
nose	Its bouquet is lightly herbaceous with scents of red berry fruits.
taste	Herbaceous flavor on the palate, with a round and velvety body.
service	It should be served at 16 – 18 ° C, uncorked an hour before drinking it and pour it in a wide and transparent goblet.
food matching	Perfect with roast meat, grilled meat, game and mature cheese.



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