

## Appellation:

DOC Venezia

## Variety:

Merlot and Cabernet Sauvignon (the percentages depend on the vintage).

## Time of harvest:

Third decade of September



## Vinification and aging

As soon as they are harvested, the Merlot and Cabernet Sauvignon grapes are stored and processed separately to preserve the typical characteristics of each grape variety intact. When they get to the winery, the grapes are macerated in stainless steel tanks at a controlled temperature where, during the alcoholic fermentation process, the must is enriched by all the organoleptic properties contained in the skins. The grapes are crushed gently 5-7 days after the beginning of the maceration process. The must is then transferred to smaller stainless steel tanks to complete the fermentation process. Upon completion of the alcoholic fermentation, the wine stays in the winery to rest for at least six months and is then subjected to strict sensorial tests, after which the blending tests - that will determine the perfect blend to be fined in oak wine barrels - are performed. The time the wine is spent fining in the barrels depends entirely on the behaviour of the wine but four to six months are required on average. Once bottled, the bottles are left to rest for at least six months before going on the market.

## Tasting notes

This wine has a purple red colour with light garnet hues. Red fruits such as wild blackberry, plum and cherry notes are clearly conveyed to the nose followed by lighter spicy ones such as pepper. It is well-structured, smooth and warm with silky tannins and a long and persistent finish.

## Pairings and serving tips

This wine is perfect paired with traditional meat dishes including beef and grilled or barbecued red meats. It is an interesting wine for sipping all by itself, revealing intense, pleasant and pervasive qualities. Recommended serving temperature: 16-18°C.

## Design and description of the bottle

Our bottle tells the story of an ancient Venetian legend which symbolises the tradition and culture of the city of Venice. It has a ceramic white base decorated with the main scenes of the story of this legend. The illustrations are the result of the accurate work of a local artist who interpreted faces, clothes and landscapes in his own, personal way. The original drawings are still preserved in one of our company's main corridors. The name of this wine, Vulcana, is dedicated to the nickname of the main character of the legend, the daughter of a Doge who started centuries of tradition. The full story is told on the tag tied to the neck of each bottle.