

## COSTA BELLA





AREA OF PRODUCTION:	Veneto region
GRAPES:	Cabernet
WINE MAKING:	Traditional vinification method. Fermentation takes place in stainless steel tanks for a period of 10/12 days. Malolactic fermentation performs after the alcoholic fermentation.
COLOUR:	Bright ruby red colour
FLAVOUR:	Bouquet of red fruits, slightly herbaceous
TASTE:	Dry and harmonious with a fruity finish
PAIRING:	Veal, pork, Pasta dishes with red sauce and aged cheese
ALCOHOL:	12% vol.
CATEGORY	Dry
SERVING TEMPERATURE:	16-18°C