

Make a smooth statement with your wine choice. SONOROSO VELVET is a silky expression of Northern Italy with a deep color, fruity aromas and soft, supple body. SONOROSO VELVET combines succulent flavors of blackberry, blueberry and red cherry with pleasant notes of vanilla for a balanced, velvety finish. Sip into something smooth, luxurious and luscious with SONOROSO VELVET.

SONQROSO



SONOROSO VELVET

ROSSO VIGNETI DELLE DOLOMITI IGT

Sonoroso Velvet comes from a selection of the most mature Teroldego Rotaliano and Marzemino grapes. The Marzemino softens the wine making it velvety and smooth.

VINIFICATION AND AGING

Winemaking is conducted with fermentation at a controlled temperature of 82 degrees F with the addition of selected yeasts for only 5 days in order to extract color, and only the softest and smoothest part of the tannins. The Teroldego undergoes aging for 3 months in oak barrels, while the Marzemino ages in stainless steel.

CHARACTERISTICS

Sonoroso Velvet represents a perfect fusion of intense color from Teroldego and elegant taste of Marzemino.

Teroldego imparts notes of red currant, blackberry and blueberry with hints of red cherry from Marzemino. A touch of vanilla is present from time in oak.

Full body with soft, velvety tannins.

PAIRINGS

Pairs perfectly with grilled red and white meats, but also enjoyable on its own.

ALCOHOL CONTENT 13%