



# Atrum



**Appellation**  
Trevenezie IGT



**Grapes**  
Refosco dal Peduncolo Rosso, Cabernet Sauvignon, Merlot



**Vineyards**  
Situated in the property of Scodovacca and Villa Vicentina, on a clay soil



**Harvest**  
Second half of September



**Vinification and Maturation**  
Fermentation in stainless steel tanks, followed by 'ripasso' over the pomace of the semi-dried Refosco. After the malolactic fermentation, it refines about 10 months in large oak barrels



**Yield**  
100 q/ha



**Production**  
45.000 bottles



**Ageing Potential**  
Best between 1/5 years from bottling, ageing well with time



**Tasting Notes**  
Ruby red with violet shades. Rich and intense nose with vibrant and spicy flavours, fresh red and black fruit. Nicely textured and smooth-velvety with a pleasant sapidity well combined with fine tannins



**Technical Data**

Alcohol	13,0 %
Residual Sugar	3,0 g/l
Total Acidity	5,0 g/l
Non-Reducing Extract	26,5 g/l



**VALPANERA**