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## TESIRARE

### ROMPICAPO

merlot

“tulipe”

2016



La forza del Piave, la tenacia della nostra passione e l'equilibrio armonico del tulipe trovano espressione in un Merlot in purezza:  
*unico, coinvolgente e stimolante come un RompiCapo*

<b>Grape variety</b>	100% Merlot
<b>Vintage</b>	2016
<b>Appellation</b>	IGT Veneto
<b>Vineyard of origin</b>	Fagarè – Particella 263
<b>Cultivation</b>	Organic
<b>Training system</b>	Spur cordon
<b>Planting density</b>	7,5 thousand vines per hectare
<b>Yields per plant</b>	1 kg of grapes per vine
<b>Harvest period</b>	23 <sup>rd</sup> of September
<b>Harvest method</b>	hand-picking, selection of bunches of grapes

#### Vinification notes

Maceration on the skins and spontaneous fermentation partly in amphora and partly in non-vitrified concrete for about 1 month. Délestage and manual punching down. Maturation in non-vitrified concrete (30%) and in tonneaux (70%) for 6 months.

<b>Ageing period</b>	in bottle for 30 months at least
<b>Bottling</b>	2 <sup>nd</sup> July 2018

#### Tasting notes

Intense ruby red color. In the glass it releases notes of ripe red fruit pleasantly combined with spicy nuances of black pepper and cinnamon. On the palate it is intense, harmonious, with well-developed tannins.

#### Food pairing

Preferably with roasts, game, savory cheeses but also to be tried with mushroom-based first courses. Excellent with venison carpaccio and blueberry-blackberry jam.

#### Suggested glass

Barbaresco

#### Wine list reference

Merlot “RompicaPO” 2016 - Italo Cescon

**ITALO CESCO**  
ARTIGIANO DEL VINO