

# LA BRAGHINA

## WHO I AM

- ILMARCO
- DOC VENEZIA
- 100% REFOSCO DAL PEDUNCOLO ROSSO
- sylvoz system
- flat and calcareous soil

## HOW THEY DEFINE ME

slow fermentation at controlled temperature and gentle handling of the must in steel tanks for 15 days, malolactic fermentation, ageing 40% in steel and 60% in barriques for 12 months

## HOW THEY DESCRIBE ME

APPEARANCE: ruby red, purple reflections, consistent

NOSE: plum and blackberry, rose, undergrowth with wet earth, mushrooms, cinnamon and smoked paprika spices, pepper, leather

PLATE: fresh, with noticeable tannins that dry well but are not overpowering, mineral and slightly spicy, with an aftertaste of tobacco and violet

## MY ADVICE

as a traveller, i need energy, so you must fill me up with a good goulash with polenta, but i also really enjoy sopa coada or bigoli in salsa (veneto region recipes), mature cheeses or a nice florentine steak. being a combination of east and west, i need space, in large glasses and at temperatures between 16 and 18°C.

