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DOGMA ROSSO

Dogma: the absolute and unquestionable bond between Merlot and Cabernet Sauvignon, a Bordeaux-like blend where percentages vary depending on the fruits of each year, in order to get a balanced and noble wine. Unchangeable, it communicates the will to transmit emotions and more and more intense feelings through every bottle of our aristocratic star.



Colour *Intense garnet-red.*

Nose *It comes up enveloping to the nose, skillfully combining Cabernet and Merlot as in the best Bordeaux tradition, underlining herbaceous hints that don't overpower the pleasant floral essence of violet and the delicate tertiary notes of vanilla, cocoa and tobacco, all well blended.*

Taste *When it is drunk young, it results dry, powerful and well formed; after an adequate aging one can perceive sweet tannins, which offer a long and silky finish.*

Method of production An attentive selection of the grapes precedes a long maceration, after which our Dogma Rosso rests in barrique for 18 months.

Alcohol 13%.

Harvest First fortnight of October.

Grape Cabernet Sauvignon and Merlot.

Food matching Dogma Rosso is the ideal match for main courses with fine red meat in any kind of cooking and medium or long maturation cheese.

Bottle size 0,75 l. - 1,5 l.

How to serve 18°C, we suggest to open the bottle half an hour before serving it. If aged, decant it.

How to list on wine menus Dogma rosso (Cabernet/Merlot) IGT delle Venezie, 2013, Sutto.



Sutto agricola

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