

1681



POLVARO

T E N U T A



Tasting Notes

Three outstanding grape varieties provide the framework for this singularly distinctive red blend. Cabernet Sauvignon, Merlot and Syrah are combined to create aromas of spicy plum, black cherry, and blackberry while yielding a smooth, plush texture. It is fresh on the palate with vibrant acidity and a full-bodied structure.

Finished Wine

Varietal Content: 45% Cabernet Sauvignon, 40% Merlot, 15% Syrah

Region: Veneto

Appellation: D.O.C. VENEZIA

Alcohol Content: 13% by volume

Food Pairings

Ideal with beef, lamb, steak, roasts, and hard cheeses.

Serving Method

Serve just below room temperature between 64°F and 68°F in a wide-bowl red wine glass.

Harvest and Vinification Notes

All of the grapes are hand-picked during the first three weeks of September. Each varietal is vinified separately due to different maturation times. The maceration of the Syrah lasts six days, while the Cabernet and Merlot grapes macerate for ten days. At the end of the maceration process, the grapes are blended during the first fermentation then stored in oak barrels.

 **DUE BICCHIERI**
GAMBERO ROSSO | 2016



AWARDED WITH THE
GOLD MEDAL

POLVARO NERO

Rosso D.O.C. VENEZIA