

## TAI

the most  
autoctonous  
expression  
of Berici hills



Wine: red  
Grape: 100% Tocai  
Classification: IGP – Veneto  
Growing area: Colli Berici (Vicenza)  
Cultivation system/vines: Guyot/5.000 per Ha  
Vineyard age: 10 years  
Yield: 60 q.li per Ha  
Harvest: manual, mid of september with 50%  
fresh crushing and drying on wood plateaux for the other 50%

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### Cellar operations:

crushing- stemming, inoculation  
with selected yeast culture.  
Thermal control with movement of  
marcs and alternate delestage for  
20 days. Ageing in new or second  
step durmast for 15 months.

### Technital data:

Alcohol 14%  
Ph 3,5  
Total acidity 5.70gr/lit  
Total dry extract 30 gr/lit

### Sensory profile:

rubin red with purplish highlight,  
glycerins of good support. Nose  
releases spicy notes and little red  
fruits like blackberry, blueberry,  
black currant and raspberry.  
Young and of good sourness, in  
the mouth it is enchanting, warm,  
well balanced and lasting in the  
end. Cocoa notes, dried fruit and  
jam as an olfactory confirmation.

### Serving suggestion:

gentle roasted poultry meat, with  
a good spiced support

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### *The winemaker's comment.*

*His most close twin is probably the Grenache, a french vine from midi and the cote du Rhône. This is an intriguing vine, not easy to understand because there is a very thin line between obtaining an ordinary result and an important one. The outcome we have searched for is to express elegant and light notes that remember first of all the rose petals in its different nuances of red, cherry and peach. It comes with a medium structure, but well identified in its elements. Certainly this Tai goes well with smooth and spicy courses. The wine is for those who love mouthfeel and elegance.*