$\underline{\text{CONCADORO}}_{1868}$

STILL WINES COLLECTION



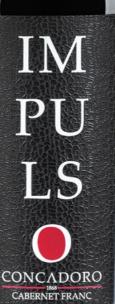
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CONCADORO









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IMPULSO CABERNET FRANC

Red wine vinification with 7 days'standing on the skins in the press.

TYPICAL GEOGRAPHICAL INDICATION VENETO

Training system: Sylvoz Aging: in French Oak Barrique Colour: Intense garnet red Soil: Clayey

Alcohol: 13,0 Acidity: 4,3 g/l Residual Sugar: 0,0 g/l Service Temperature: 18/20 °C

750ml - cod. TRCA01

Cabernet Franc Conca d'Oro is an IMPULSE that gives intense sensations. Cabernet grapes, with small clusters, have berries with thick skin almost black in colour, which are harvested later. A slight refinement barrique gives elegance and a great balance where hints of red fruit, berries, licorice, musk, vanilla come out. On the palate, it reveals a good structure with significant tannins. It leaves a aftertaste of currant and cedar flowers. The ideal food pairings are with red meats, roasts, baked pasta, white meats and game meats.





BATTITO PINOT NERO

Red wine vinification with 5 days'standing on the skins in the press.

TYPICAL GEOGRAPHICAL INDICATION VENETO

Training system: Sylvoz Aging: in French Oak Barrique Colour: Pale Ruby Red Soil: Clayey

Alcohol: 13,0 Acidity: 4,6 g/l Residual Sugar: 0,0 g/l Service Temperature: 16/18 °C

750ml - cod. TRPN01

BATTITO is a PULSE, fascinating and seductive wine, love and hate of every winemaker. One of the most difficult varieties to cultivate and vinify. Ruby red in colour, tending to garnet ageing. Elegant, delicate bouquet, fine with fruity notes of berries, jasmine, violet. After a slight aging in barrique, balsamic and spicy notes emerge. On the palate it is soft and inviting, supported by velvety tannins, good acidity and freshness. A wine suitable for the whole meal, ideal with fine foods, it goes well with starters of cured meat, first courses and roast white meats.





BRIVIDO CHARDONNAY

White wine vinification with 24 hours'standing on the skins in the press.

TYPICAL GEOGRAPHICAL INDICATION VENETO

Training system: Sylvoz Aging: 30 days in French Oak Barrique Colour: Straw Yellow Soil: Clayey and stony

Alcohol: 13,0 Acidity: 5,5 g/l Residual sugar: 0,0 g/l Service Temperature: 10/12 °C 750ml - cod. TBCH01

HRILL is the first sensation

THRILL is the first sensation you feel when tasting our Conca d'Oro Chardonnay. The bouquet reveals delicate and fruity notes of peach, apple, pear, caramel, pineapple. After a slight refinement in barrique, notes of dried fruit and vanilla come out. On the palate it surprises with its robust and complex character , with a persistent aftertaste, good minerality and acidity. Excellent with fish dishes, molluscs, crustaceans; also with poultry and light first courses, medium-aged cheeses and cured meats.







RESPIRO PINOT GRIGIO

White wine vinification with 24 hours'standing on the skins in the press.

DOC DELLE VENEZIE

Training system: Spurred Cordon Aging: 15 days in French Oak Barrique Colour: Bright Yellow Soil: Medium-textured clay

Alcohol: 13,0 Acidity: 5,2 g/l Residual Sugar: 0,0 g/l Service Temperature: 10 °C

750ml - cod. TBPG01

It is with a long and intense BREATH that you can perceive the aromatic notes of elegance, lightness with hints of fruit and almonds. Pinot Grigio requires a great care both in cultivation and vinification phases. Structured and smooth, it has complex aromas of forest fruit, sometimes slightly smoky and floral. The short stay in barrique gives complexity and hints of vanilla. It is perfect as an aperitif or in combination with appetizers, white meats, cold cuts and dishes based on fish, aged cheeses, pastry of dried fruit.



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