

# CONCADORO

1868

STILL WINES COLLECTION



CAMPAIGN FINANCED ACCORDING TO EU REG. NO.  
1308/2013



S T I L L W I N E S C O L L E C T I O N



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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.*



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## 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.*



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## 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*

*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.*



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## 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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