TUSSOCK JUMPER WINES.com





MY ROOTS

My three grape varieties are vinified in separate tanks. The maceration process, with skins, lasts for 10 to 12 days, and during the fermentation process pumpovers and punchdowns are performed daily. Maturation takes place in used large and medium barrels for 4 months. Afterwards the wines are subtly blended and prepared for bottling.

APPELLATION

Rosso Veneto IGT

MY ANALYSIS

Alcohol: 12.0% Total acidity: 3.6 g/L Residual sugar: 26.0 g/L