

VIVOLO

D I S A S S O



MERLOT VENETO IGT

Appeals to a wide audience, pairs well with everything; this wine can enhance any occasion.

INSPIRATION

The dream, the utopia...



CONSUMER SEGMENT

X and Y, two very different generations with some common ground, preferably with a glass in hand!



BRAND

A world without borders: this was the bold vision behind the genius of Ludwik Zamenhof, the inventor of Esperanto: a language that could rise above individual countries and become the key link between peoples. Despite being by definition unachievable, utopias are nevertheless stimulating for those who strive for excellence. Vivolo di Sasso is a lively, cosmopolitan wine that wants to conquer the world, embrace multiple styles and engage all its admirers, experts and non-experts, in a sensory tasting that rises up and stands out on every occasion.



DESIGN

Despite being produced locally, wine becomes global after bottling, ready to meet and win the challenges of international competition. A complex concept expressed in a simple way, through the image of grapevine roots transformed into a bird ready to take flight.



WINE STYLE

Intense wine with a vinous and intriguing flavour on the palate; dry and soft, pleasantly long in the end.



VENETO REGION

Temperate climate, mitigated by the Adriatic Sea; the Alps mountain range protects it from the northern winds. Winters are cold and wet, summers hot and muggy with average temperature variations.



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Merlot



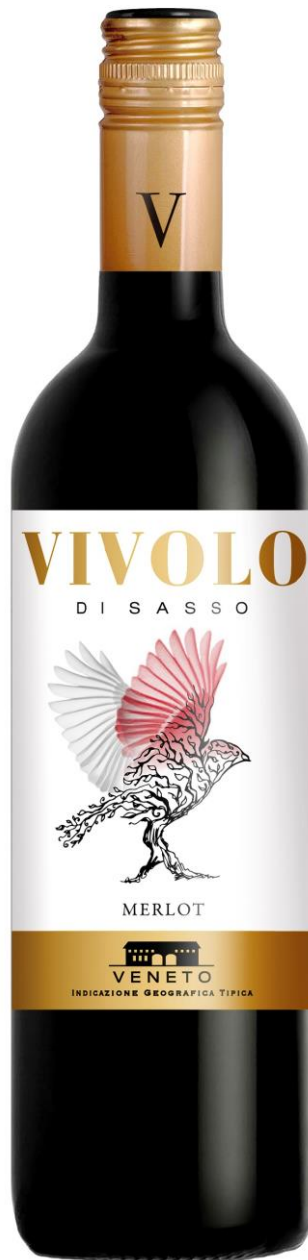
Clay,
calcareous,
marly



18/20 °C



Veneto



12% vol
750 ml



Elegant, well-structured wine
with typical red colour



Clean bouquet with notes of
currants and violets



Balanced and delicate taste



Ideal with savoury dishes such
as risotto with mushrooms or
with pasta dishes and meat
ravioli. Ideal with boiled or
roasted, white or red meats

VINIFICATION:

The harvested and destemmed grapes have been vinified with 7/8 days of maceration in order to extract colour and structure.

The alcoholic and malolactic fermentation are made in steel tanks at a controlled temperature 25/27 °C