

Enotria Tellus

THE
YELLOW
POPPIES



ARS ET INGENIUM - ROSSO IGT MARCA TREVIGIANA

LABEL

ARS: Latin term that identifies practical ability, ability to execute, technique.
INGENIUM: Latin term to describe individual inventiveness as well as the virtue of finding surprising solutions. Combining these two words we have ARS ET INGENIUM: practical and technical skills combined with inventiveness and creativity; but isn't that exactly what it takes to make a great wine?

VARIETAL COMPOSITION

85% Merlot, 10% Raboso Piave, 5% Passito di Raboso Piave

SOIL

Stony and medium-textured soils near the Piave River

ALCOHOL CONTENT

13% vol

WINE MAKING PROCESS

Grapes harvested by hand.
Aging in french and american oak tonneaux, maceration on the skins for 20 days.

ORGANOLEPTIC FEATURES

Deep ruby red with slightly garnet reflections.
Notes of red fruit jam, coconut, bourbon vanilla, caramel and licorice accompanied by a hint of raisins. Rightly tannic, voluminous, full, round and balanced; long and persistent.

TEMPERATURE OF SERVICE

16-18 °C

WINE PAIRING

Excellent with grilled meats, roasts, game, first courses with meat sauce.

Merlot 85%
Raboso 10%
Passito di Raboso 5%



Az. Agricola Enotria Tellus di Fabio Lucchese

Viale della Rimembranza 6 - 31020 San Polo di Piave (TV)
T. +39 348 0826795 - info@enotriatellus.it - www.enotriatellus.it

Seguici su:

 [instagr.am/enotriatellus](https://www.instagram.com/enotriatellus)

 [fb.com/enotriatellus](https://www.facebook.com/enotriatellus)