DenXo IGT Veneto

scritto da Redazione Wine Meridian | 26 Aprile 2017



Grapes: 70% Merlot – 15% Cabernet Sauvignon – 15% “Segreto

dell’Enologo”.
Production area: Grapes selected from Desmontà vineyards, property of Bixio’s Family and placed in the East-area of Verona region. Departement Veronella.
Average production: about 1.000 numbered bottles.
Vinification: Hand selection of the grapes and aging process in a controlled environment for 45/50 days. Maceration and fermentation for 20 days at a controlled temperature. Aging for about 6 months in new French oak Tonneaux of 5 hl. Second part of aging of 6 months in American oak Tonneau of 5 hl. Settlement in steel containers for 3 months before being put in to the bottles.
Refining in bottle for 3 months. Sugar content : about 8-10 gr./lt.

Characteristics:
Colour: Intense and deep ruby red, concentrated but bright.
Bouquet: Complex and deep, expressive with notes of mature red fruits as plum,blackberry, cherry and sour-black cherry. Hints of vanilla, licorice, toasted wood, tobacco.
Palate: Voluptuous, rich, round, deep and well balanced.
Food matching: Ideal with red meat, grilled dishes, seasoned and spicy cheeses.
Serve at a temperature of 18-20 °C.

DESMONTÀ ESTATE: Desmontà is a small village in the Arcole area and it means “dismounted” from the local dialect “desmontare”: History narrates that Napoleon during the battle of Arcole in 1796, charmed by the beauty of this land, dismounted from his famous white horse to enjoy the beautiful view.

http://www.bixiopoderi.it/tenuta-desmonta/eng/denxo.php