



# Tenuta Sant'Helena

## “Venko” Rosso Collio DOC

Ruby red with garnet tinges, a bouquet in which hints of wild berries and vanilla mingle, a smooth palate. A splendid assemblage of selected red grapes aged in oak barrels. Powerful and velvety, with the right amount of tannins and excellent balance.



LOCATION

Region: Friuli-Venezia  
Giulia, Italia.



SOIL

Marly of eocenic origin.



ESTATE

Fantinel.



VINE

Vine training: Guyot.  
Density of plants: 4,600/ha.  
Age of vines: 20 years.



WINEMAKER

Alberto Zanello.



VINIFICATION

Hand harvest, partial drying method  
of Merlot for 8 wks, maceration 20  
days at controlled temperature.



VARIETALS

50% Merlot,  
30% Cabernet,  
20% Pinot Nero.



BARREL

Allier and Slavonian Oak.



RESIDUAL SUGAR

3 grams per liter.



MATURATION

30 months in the barrel.  
6 months in the bottle.



ACIDITY

5.8 grams per liter.



VINTAGE PRODUCTION

1,000 cases.



ALCOHOL

13.5% by volume.



FOOD PAIRING

Excellent with red meat and game.



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