

# “KAIRÓS”

Rosso Veneto - I.G.P.

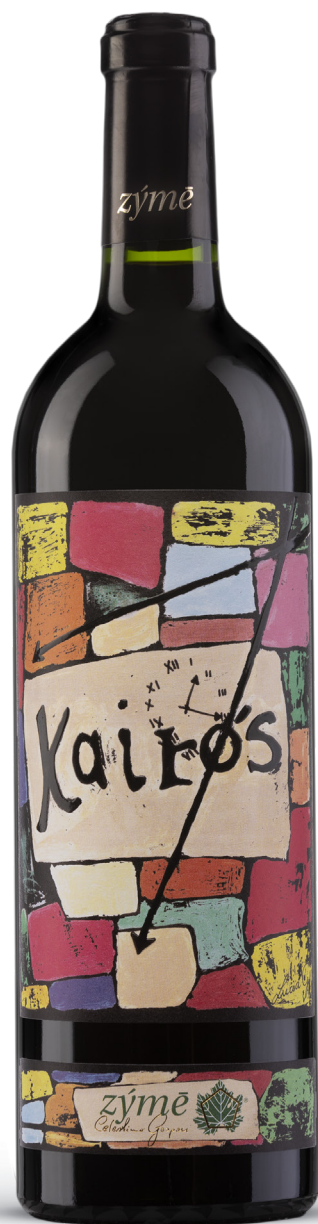


RED DRY WINE

# KAIRÓS

Rosso Veneto - I.G.P.

*zýmē*  
Celestino Gaspini  
La ricerca dell'autoctono...



## MOSAIC OF SENSATIONS

The label indicates the link of Kairós to the Harlequin project: as Harlequin's costume is a colourful patchwork so the wine is composed of 15 different grapes, each with its own characteristics. In ancient Greek, Kairós means "the right moment, convenient, the time has come". The representation of the sundial and the clock express the idea of exact time.

### Growing area:

From all Zymè vineyards in the province of Verona and Vicenza (Veneto)

### Soil type:

Alluvial, volcanic or glacial according to the position of the vineyard

### Grapes varietals:

Minimum 15 grape, 4 white varietals and 11 red grapes: Garganega, Trebbiano toscano, Sauvignon Blanc, Chardonnay, Corvina, Corvinone, Rondinella, Cabernet Sauvignon, Cabernet Franc, Merlot, Syrah, Teroldego, Croatina, Oseleta, Sangiovese and Marzemino.

### Technical data:

Alcohol 15%  
Residual sugar 3 g/l  
Total acidity: 5.8 g/l  
Dry extract 33 g/l  
pH 3.50

### Vineyard management:

Organic fertilization and hand-pruning; shoot thinning, leaf-pulling, cluster-thinning. The grapes are harvested by hand based on the ripeness level of each variety; a careful quality selection follows, the clusters are put to air-dry just for the time necessary to complete the entire harvest, from 0 to 40 days.

### Wine making process:

Cryomaceration and fermentation in stainless steel and concrete tanks with indigenous yeasts for 20-25 days, with the sole operation of manually stirring the must and pomace. Maturation in French barrique for minimum 3 years without any racking followed by 1 year of ageing in the bottle.

### Ideal food pairing:

Goes perfectly with many kinds of meat, like beef, lamb and game, cooked in intensely flavoured and spicy sauces. Excellent with aged and full-flavoured cheeses as well as with first courses with intense and aromatic cheeses.

### Serving temperature: 18°C

### Recommended glass: Balloon

### Colour:

Luminous, dense ruby red, with garnet highlights as it ages.

### Nose:

A kaleidoscope of fruity, floral and mineral aromas.

### Taste:

A rich, intense and full red displaying forest fruit marmalade, sweet spices and ethereal notes backed by mineral accents, which complete the puzzle. Deep and long, smooth texture and charming, sweet fruit on the finish.

### Available format sizes:

0,75 Lt / 1,5 Lt / 3,0 Lt / 5,0 Lt / 12 Lt

### Packaging:

6 bottle cases. Wooden box for 1/2/3/6 bottles of 0,75 Lt and for magnum bottle.

