

# HARLEQUIN

Category | Dry red wine

In a word: the icon

The label, inspired by the figure of Harlequin, portrays the mask, the tear running down his face, and the tomato stains on his costume.



## Harlequin IGP Veneto Rosso

Indicazione Geografica Protetta

**Town/area:** from all of Zýmē's vineyards in the province of Verona

### Soil profile:

alluvial, volcanic or ice according to the position of the vineyard

### Grapes

minimum 15 varieties: 4 whites and 11 reds. Garganega, Trebbiano toscano, Sauvignon Blanc, Chardonnay, Corvina, Corvinone, Rondinella, Cabernet Sauvignon, Cabernet Franc, Merlot, Syraz, Teroldego, Croatina, Oseleta, Sangiovese, and Marzemino

### Technical data:

alcohol 15%, residual sugar 4.7 g/l, total acidity 5.8 g/l, dry extract 35 g/l, pH 3.50

### Vineyard operations

organic fertilisation and hand-pruning; shoot-thinning, leaf-pulling, cluster-thinning. The grapes are manually-picked cluster by cluster, personally selected by the winemaker; they are placed on drying trays for from 0 to 40 days, depending on the status of the harvest, in an area under natural conditions, with no machines, forced ventilation, or dehumidifiers

### Vinification and maturation:

the whole clusters are crushed, without de-stemming, and the grapes ferment in concrete vats with ambient yeasts for about 30 days, followed by pumpovers, délestages, and above all by visual and auditory monitoring by the winemaker. After drawing-off, the wine settles by gravity for about 10 days. A two-fold maturation process follows, for a total of 30 months, utilising new French oak 225-litre barrels (200%), with no rackings. The unfiltered wine is bottled and receives an additional minimum of 2 years in bottle. Harlequin is produced only in the finest growing years

### Ideal food pairing:

partners well with elaborate dishes of all meats with hearty and spicy sauces. Excellent with aged and full-flavoured cheeses and with game, as well as at meal's end and as a sipping wine by itself

### Serving temperature: 18°C

**Recommended glass:** balloon-shaped stemmed glass

### Appearance:

luminous, dense ruby red, tending to garnet with ageing. Glycerine-rich weight

### Bouquet:

generous, full-volumed medley of alternating fruit, blossoms, and minerality, with clean delineation

### Palate:

an impression of enfolding richness and complexity. Fruit, spices, and higher alcohols alternate with fruit marmalade and forest floor, followed by pipe tobacco, cinnamon, nutmeg and clove, combining with a vein of minerality to put on display the tremendous depth of this wine. It concludes with great length and an appealing note of sweetness. A clearer definition of detail distinguishes Harlequin from its younger brother Kairos

### Available sizes

750ml; 1.5, 3.0, 5.0 l

### Packaging:

wood box of 1-3-6 bottles for 750 ml and magnums

