

IL ROSSO DELL'ABAZIA

Montello e Colli Asolani DOC

The limit is the sky,
year after year.

A long story, over 36 years, with prestigious awards to attest the fine quality of Il Rosso dell'Abazia, as well as our passion and skill to cultivate our land and produce our wine, since the very beginning.



Production area: Montello - Nervesa della Battaglia

Grape varieties: Cabernet Sauvignon, Cabernet Franc, Merlot

Training system: Guyot

Planting density: 6/6,300 vines per ha

Harvest time: end of September (Merlot), October (Cabernet)

Barrel ageing: 18-24 months depending on the variety and the vintage

Market release: minimum 4 years after the harvest

Alcohol: 13.5% Vol

Deep ruby. Rich and complex with intense aromas of ripe black plum, blackberry, red cherry, layered with candied citrus fruits, floral, herbal and savoury notes. Full-bodied, it delivers mouth-filling, generous black fruit across the palate with spice and oak complexity. Tannins are structured, ripe and velvety. The finish is long and flavourful.

Food Pairing: red meat, roasted pheasant, aged cheeses.

Additional Information: Il Rosso dell'Abazia is the first wine made by Francesco and Antonello. It is our most prized wine: it's been awarded the "Gambero Rosso Tre Bicchieri" for the 21st time.



Tre Bicchieri
24 times,
from 1993 to 2019



Doctor Wine
GUIDA ESSENZIALE
AI VINI D'ITALIA
2011 - 2015 - 2016 - 2018



Decanter
WORLD WINE AWARDS
Silver Medal: 2016



The Wine Hunter
Gold: 2015 - 2016



BIBENDA 2022
5 Grappoli
20 times,
from 1998 to 2019



I VINI DI
VERONELLI
3 red and blue stars:
14 times,
from 2003 to 2018