

Trentino Doc Rosso

Classification:

Trentino DOC

Blend of grapes:

Merlot and Cabernet Sauvignon in variable percentages

Grape harvest

The harvest occurs in the last ten days of September for Merlot grapes and in the second ten days of October for the Cabernet Sauvignon grapes. This is a quality project handled by a dedicated group of members whose aim is the cultivation of these two classic varieties of Bordeaux, which need special agronomic processes to reach full ripening of the grapes. The grapes are harvested exclusively by hand after careful selections.

Vinification

The vinification process occurs in stainless steel tanks at controlled temperature. A frequent delestage process is repeated at the beginning of the fermentation. The maceration lasts 15 to 20 days, depending on the year. Dry racking occurs in concrete tanks where the new wine is decanted before being poured into casks and barriques. Subsequently, it is aged for 24 months before being bottled.

Sensory profile

This wine has a deep ruby-red color with light garnet shades. Its aroma is intense with hints of fruit, vanilla, coffee and chocolate due to its long stay in wooden barrels. It is harmonious to the palate and characterized by soft and sweet tannins.

Pairings:

This wine is excellent with roasts, game meat, braised meat and seasoned cheeses as well as with boiled meats.

Serving temperature

18°C

Bottle and content

1500 ml

