

CASARA ROVERI


Merlot Colli Berici Doc





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Merlot
Colli
Berici

	Name	Casara Roveri
	Wine classification	Merlot Colli Berici Doc
	Grapes variety	Merlot 100%
	Production area	Alonte, in the heart of the Colli Berici Doc area
	Bottles produced	4.000 (0.750 lt)

The vineyard

Name - Casara Roveri

Age of grapes - 29 years

Soil - clay free grain, with medium-high limestone contents

Exposure - South - South/East

Altitude - Hill, 150 mt above sea level

Planting density - 6.000 vines/ hectare

Training system - spur pruned short cordon

Nr of buds per plant - 8

Yield per hectare - 70 quintals

Cultivation - spare fertilization, shoots trimming and thinning out of exceeding grapes

Harvest period and method

Mid of September, hand-picking in crates

Vinification

Brief description: after grapes are crushed and de-stemmed, they remain for 12 days on their skins in 50HL open vats, the cap is punched 6 times a day.

Fermentation equipment - stainless steel tanks

Fermentation temperature - 26° - 32° C

Maceration period - 12 days

Fermentation period - 15 days

Maturation period - 18 months in oak barrels Allier, Never, Limousin and Tronçais.

Refined in bottles for 5 months

Bottling period - April-May, in the second year after harvesting

Chemical information about the product

Total acidity- 5,7 g/l

Ph - 3,49

Tot. dry extract. g/l 35

Alcohol contents, % - 15,70

Reducing sugars, g/l - 3,9

Tot. SO₂, mg/l - 69

Free SO₂, mg/l - 25

Description

Intense ruby red colour

Variegated aroma of blueberry and flowers, with a pleasant sensation of vanilla

Soft and velvety taste, rich in sweet and elegant tannins

Ageing potential

10-12 years

Food coupling

Game food and red meat in general

With some Vicenza's traditional meals...

"Bigoli" (long pasta) with duck meat sauce, hare soup, stewed beef with mushrooms,

duck with chestnuts, roast woodcock

Service temperature

Temperature -16°-18°C.; uncork 1 hour before serving

Available sizes



0,75 lt 1,5 lt 3 lt 5 lt 9 lt 12 lt