

TERRA DEI ROVI

Rosso Colli Berici Doc





T E R R A dei R O V I Colli Berici Rosso

- Name** Terra dei Rovi
Wine classification Rosso Colli Berici Doc
Grapes variety Merlot 50% - Tai Rosso 40% - Cabernet Sauvignon 10%
Production area Alonte, in the very hearth of Colli Berici Doc area
Bottles produced 3.000 (0.750 lt)
- The vineyard**
Name - Casara Roveri
Age of grapes - Merlot 26 years - Tai Rosso 21 years - Cabernet 29 years
Soil - clay free grain, with medium-high limestone contents
Exposure - South – South/East
Altitude - Hill, 180 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 - 65 quintals
Cultivation - spare fertilization, shoots trimming and thinning out of exceeding grapes
Harvest period and method
Mid of September Merlot, mid of October Tai Rosso and Cabernet, hand-picking in crates
- Vinification**
Brief description: after grapes are crushed and de-stemmed, they remain for 15 days on their skins in 50Hl open vats, the cap is punched 4 times a day.
Fermentation equipment - stainless steel tanks
Fermentation temperature - 26° - 32° C
Maceration period - 15 days
Fermentation period - 15 days
Maturation period - 15 months in oak barrels Never, Limousin and Tronçais.
Refined in bottles for 5 months
Bottling period - May-June, in the second year after harvesting
- Chemical information about the product**
Total acidity- 5,7 g/l
Ph - 3,72
Tot. dry extract. g/l 35,7
Alcohol contents, % - 15,40
Reducing sugars, g/l - 3,9
Tot. SO₂, mg/l - 68
Free SO₂, mg/l - 21
- Description**
Deep ruby red colour; spicy aroma, with a wide variety of fruit sensations, from redcurrant to ripen blackberry.
Elegant fine taste, with very thick and long-lasting tannins
Ageing potential
10-12 years
- Food coupling**
Game, hunting and meat meals which require an important red wine

With some Vicenza's traditional meals...
Spit-roasted woodcocks
- Service temperature**
Temperature -16°-18°C.; uncork 1 hour before serving
- Sizes available**

