

BUSAT ROSÉ

IGT BIANCO VIGNETI DELLE DOLOMITI



GRAPE VARIETY

Varying percentages of Merlot, Rebo, and Schiava, depending on the year.



GROWING METHOD

Organic

DESCRIPTION

Appearance

Bright, clear, light cherry red with pink reflections



Bouquet

Fruity, slightly aromatic, fresh

Taste

Subtly structured, full, soft, dry, and pleasantly fresh



OPTIMAL AGEING

1 - 3 years



PAIRINGS

As an aperitivo, with starters, fish



ORIGIN

Merlot and Rebo are grown in vineyards located on the hillside of Riva del Garda and Arco, while Schiava grapes are grown on Tenno Hill.



ALTITUDE

120 - 350 metres above sea level



SOIL

Gravelly, alluvial - calcareous, clayey.



PLANTING SYSTEM

Trellises and Pergola Trentina, 2.10 x 0.80 m



YIELD PER HECTARE

63 hl/ha



WINE MAKING TECHNIQUE

We manually harvest and select grapes, before pressing them in whole bunches and fermenting them in temperature-controlled stainless-steel tanks.



AGEING

In stainless-steel tanks on its own lees for 5-6 months



LABEL

The label depicts the "Busa", where our vineyards are located. Unlike our other labels showcasing specific vineyards, this one is intended to capture the overall essence of the local land.



A rosé wine comprising a blend of Merlot, Rebo, and Schiava grown on various plots within the 'Busa', marked by its fresh, everyday appeal.