

BUSAT ROSSO

IGT BIANCO VIGNETI DELLE DOLOMITI



GRAPE VARIETY

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



GROWING METHOD

Organic

DESCRIPTION

Appearance

Intense cherry red with ruby red reflections



Bouquet

Fruity (cherry and small red fruits), lightly spiced

Taste

Medium-bodied, fresh tannins, good structure, juicy



OPTIMAL AGEING

2 - 8 years



PAIRINGS

With pasta dishes, white meat, beef, game, cheeses



ORIGIN

Vineyards located on the hillside of Riva del Garda and Arco, generally younger vineyards.



ALTITUDE

120 - 150 metres above sea level



SOIL

Gravelly, alluvial - calcareous, clayey.



PLANTING SYSTEM

Trellises, 2.10 x 0.80 m



YIELD PER HECTARE

60 hl/ha



WINE MAKING TECHNIQUE

We manually harvest and select our grapes, before fermenting them in stainless-steel tanks, with about two weeks of maceration.



AGEING

In aged French oak barrels (225 and 500 litres) for 12 months, followed by blending and a minimum resting period of six months in the bottle.



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.



This wine fully embodies our company's principled approach to celebrating the local land. We harvest our grapes from vineyards located in the "Busa" when they are fully ripe, blending them to create a robust and harmonious *cuvée*.