

MORÈR REBO

DOC TRENTINO REBO



GRAPE VARIETY

Rebo (Rigotti cross 107-3, Merlot x Teroldego)



GROWING METHOD

Organic

DESCRIPTION

Appearance

Cherry red with ruby-red reflections



Bouquet

Intense, subtly fruity (raspberry, blackberry), floral, spiced, lightly toasted aroma

Taste

Robust structure, elegant, rich in tannins, spiced, and fresh savoury



OPTIMAL AGEING

2 - 15 years



PAIRINGS

Roasted or grilled meats, game, aged cheeses.



ORIGIN

Vineyard located in the municipality of Arco near the hamlet of Bolognano.



ALTITUDE

110 metres above sea level



SOIL

Sandy-clayey



PLANTING SYSTEM

Trellises, 2.2 x 0.80 m



YIELD PER HECTARE

44 hl/ha



WINE MAKING TECHNIQUE

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



AGEING

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



LABEL

The label depicts the “Busa,” where our vineyards are located. The intention is to showcase the vineyards used to grow grapes for this specific wine.



A grape variety close to our hearts and native to the local land.
Our aim is to reduce the variety's rural simplicity, injecting it with energy and personality.