

ROVERO

MERLOT-CABERNET SAUVIGNON

DOC TRENTINO ROSSO SUPERIORE



GRAPE VARIETY

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



GROWING METHOD

Organic

DESCRIPTION

Appearance

Cherry red with garnet-red reflections



Bouquet

Ripe fruit (cherry, raspberry), lightly toasted notes, and caramel

Taste

Juicy, dense tannins, well-bodied and enveloping



OPTIMAL AGEING

2 - 20 years



PAIRINGS

Roasted or grilled meats, game, aged cheeses



ORIGIN

Rovero Vineyard is located in the district of Rovero, in the hamlet of Bolognano (Municipality of Arco)



ALTITUDE

130 metres above sea level



SOIL

Clayey-pebbly



PLANTING SYSTEM

Trellises, 2.1 x 0.80 m



YIELD PER HECTARE

33 hl/ha



WINE MAKING TECHNIQUE

We manually harvest and select our grapes, before fermenting them in stainless-steel tanks with about 4-6 weeks of maceration



AGEING

In French oak barrels (225 litres), some of which are new, for 12 months, followed by blending and a minimum rest period of 24 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.



Rovero vineyard, known for its clayey, brown soil with a medium texture, yields a wine that balances fruit concentration with elegance and agility on the palate.