

CASARA ROVERI

Cabernet Veneto Igt





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- Name** Casara Roveri
Wine classification Cabernet Veneto Igt
Grapes variety Cabernet Sauvignon 70% - Carmenère 30%
Production area Alonte, nel cuore della zona Doc Colli Berici
Bottles produced 10.000 (0.750 lt)
- The vineyard**
Name - Casara Roveri, di proprietà dell'Az. Dal Maso
Age of grapes - 20 years
Soil - clay free grain, with medium-high limestone contents
Exposure - South – South/East
Altitude - Hill, 150 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 - 70 quintals
Cultivation - spare fertilization, shoots trimming and thinning out of exceeding grapes
Harvest period and method
Mid of October, hand-picking in crates
- Vinification**
Brief description: after grapes are crushed and de-stemmed, they remain for 12 days on their skins in 50Hl open vats, the cap is punched 6 times a day.
Fermentation equipment - stainless steel tanks
Fermentation temperature - 26° - 32° C
Maceration period - 12 days
Fermentation period - 15 days
Maturation period - 18 months in oak barrels Allier, Never, Limousin and Tronçais.
Refined in bottles for 5 months
Bottling period - April-May, in the second year after harvesting
- Chemical information about the product**
Total acidity- 5,9 g/l
Ph - 3,68
Tot. dry extract. g/l 34,5
Alcohol contents, % - 14,10
Reducing sugars, g/l - 4,1
Tot. SO2, mg/l - 63
Free SO2, mg/l - 21
- Description**
Intense ruby red colour
Variegated aroma of fruits of the forest, spices and vanilla notes
Full, long lasting taste, with a suitable acidity which makes it perfectly balanced
Ageing potential
9-11 years
- Food coupling**
Game and red meat in general

With some Vicenza's traditional meals...
"Garganelli" (pasta) with sausage, roast pigeons, "sparagagna" (roast pork) in Vicenza's style with "polenta" (corn meal mush)
- Service temperature**
Temperature -16°-18°C.; uncork 1 hour before serving