

CASARA ROVERI

Sauvignon Colli Berici Doc





CASARA ROVERI

Sauvignon
Colli
Berici

- Name** Casara Roveri
Wine classification Sauvignon Colli Berici Doc
Grapes variety Sauvignon 100%
Production area Alonte, in the very hearth of Doc Colli Berici area
Bottles produced 12.000 (0.750 lt)
- The vineyard**
Name - Casara Roveri, property of Dal Maso Company
Age of grapes - 20 years
Soil - clay free grain, with medium-high limestone contents
Exposure - South-South/East
Altitude - Hill, 100-130 mt above sea level
Planting density - 5.000 vines/ hectare
Training system - spur pruned trellis - rows are orientated from North to South
Nr of buds per plant - 14
Yield per hectare - 75 quintals
Cultivation - spare fertilization and thinning out of exceeding grapes
Harvest period and method
Mid of September, hand-picking in crates
- Vinification**
Brief description: after de-stemming, grapes are cryomacerated at 5°C. for 12 hours in an inert atmosphere, then they are gently pressed, clarified by cold stabilization and inoculated with selected pure yeasts;
Fermentation equipment - stainless steel tanks
Fermentation temperature - 16° - 18° C
Maceration period - 6 hours
Fermentation period - 15 days
Maturation period - 4 months in stainless steel vessels
Bottling period - Mid of March
- Chemical information about the product**
Total acidity- 6,1 g/l
Ph - 3,47
Tot. dry extract. g/l 23
Alcohol contents, % - 13
Reducing sugars, g/l - 4,8
Tot. SO₂, mg/l - 96
Free SO₂, mg/l - 29
- Description**
Light yellow colour, typically variegated perfume of green pepper, nettle and citrus fruits;
Persistent taste, balanced and well-bodied flavour
Ageing potential
3 years
- Food coupling**
It pretty matches first and second fish courses, especially shellfishes.

With some Vicenza's traditional meals...
Risotto with mushrooms and spring herbs, flan with trout and potatoes, white asparagus of Bassano
- Service temperature**
Temperature -12°-13°C.; uncork a few minutes before serving