

CASARA ROVERI

Sauvignon Colli Berici Doc





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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 6.000 (0,750 lt)

The vineyard
Name - Casara Roveri, property of Dal Maso Company
Age of grapes - 23 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 January

Chemical information about the product
Total acidity- 6,0 g/l
Ph - 3,30
Tot. dry extract. g/l 23
Alcohol contents, % - 12,8
Reducing sugars, g/l - 5,1
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

Formati disponibili



0,75 lt