CASARA ROVERI Merlot Colli Berici Doc





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- Name Casara Roveri
 Wine classification Grapes variety Production area Bottles produced
 The vineyard
 Casara Roveri
 Merlot Colli Berici Doc
 Merlot 100%
 Alonte, in the heart of the Colli Berici Doc area
 6000
 - Name Casara Roveri 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 September, 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

O Description

Intense ruby red colour Variegated aroma of blueberry and flowers, with a pleasant sensation of vanilla Soft and velvety taste, rich in sweet and elegant tannins

Ageing potential

10-12 years

Food coupling

Game food and red meat in general

With some Vicenza's traditional meals... "Bigoli" (long pasta) with duck meat sauce, ha

"Bigoli" (long pasta) with duck meat sauce, hare soup, stewed beef with mushrooms, duck with chestnuts, roast woodcock

Service temperature Temperature _16°-18°C

Temperature -16°-18°C.; uncork 1 hour before serving Available sizes



Merlot Colli Berici