

TERRA DEI ROVI

Colli Berici Rosso Doc











T E R R A dei R O V I

Colli Berici
Rosso

- Name** Terra dei Rovi
- Wine classification** Rosso Colli Berici Doc
- Grapes variety** Merlot 50% - Tai Rosso 40% - Cabernet Sauvignon 10%
- Production area** Alonte, in the very hearth of Colli Berici Doc area
- Bottles produced** 3.000 (0.750 lt)
- The vineyard**
 - Name* - Casara Roveri
 - Soil* - clay free grain, with medium-high limestone contents
 - Exposure* - South – South/East
 - Altitude* - Hill, 180 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* - 65 quintals
 - Cultivation* - spare fertilization, shoots trimming and thinning out of exceeding grapes
- Harvest period and method**
Mid of September Merlot, mid of October Tai Rosso and Cabernet, hand-picking in crates
- Vinification**
 - Brief description:* after grapes are crushed and de-stemmed, they remain for 15 days on their skins in 50Hl open vats, the cap is punched 4 times a day.
 - Fermentation equipment* - stainless steel tanks
 - Fermentation temperature* - 26° - 32° C
 - Maceration period* - 15 days
 - Fermentation period* - 15 days
 - Maturation period* - 15 months in oak barrels Never, Limousin and Tronçais.
 - Refined in bottles for 5 months
 - Bottling period* - May-June, in the second year after harvesting
- Description**
Deep ruby red colour; spicy aroma, with a wide variety of fruit sensations, from redcurrant to ripen blackberry.
Elegant fine taste, with very thick and long-lasting tannins
- Ageing potential**
10-12 years
- Food coupling**
Game, hunting and meat meals which require an important red wine

With some Vicenza's traditional meals...
Spit-roasted woodcocks
- Service temperature**
Temperature -16°-18°C.; uncork 1 hour before serving
- Sizes available**
 -  0.75 lt
 -  1.5 lt
 -  3 lt
 -  5 lt
 -  9 lt
 -  12 lt