

# CASARA ROVERI

Merlot Colli Berici Doc 2017





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Merlot  
Colli Berici  
2017

- Name** Casara Roveri  
**Wine classification** Merlot Colli Berici Doc  
**Grapes variety** Merlot 100%  
**Production area** Alonte, in the heart of the Colli Berici Doc area  
**Bottles produced** 4.000 (0.750 lt)
- The vineyard**  
*Name* - Casara Roveri  
*Age of grapes* - 31 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 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
- Chemical information about the product**  
*Total acidity*- 5,4 g/l  
*Ph* - 3,53  
*Tot. dry extract. g/l* 35  
*Alcohol contents, %* - 14,99  
*Reducing sugars, g/l* - 4  
*Tot. SO<sub>2</sub>, mg/l* - 69  
*Free SO<sub>2</sub>, mg/l* - 21
- 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, hare soup, stewed beef with mushrooms, duck with chestnuts, roast woodcock
- Service temperature**  
*Temperature* -16° -18°C.; uncork 1 hour before serving
- Available sizes**

