

# TERRA DEI ROVI

Rosso Colli Berici 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
  - Age of grapes* - Merlot 26 years - Tai Rosso 21 years - Cabernet 29 years
  - 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
- Chemical information about the product**
  - Total acidity*- 5,7 g/l
  - Ph* - 3,72
  - Tot. dry extract. g/l 35,7
  - Alcohol contents, % - 15,40
  - Reducing sugars, g/l - 3,9
  - Tot. SO<sub>2</sub>, mg/l - 68
  - Free SO<sub>2</sub>, mg/l - 21
- 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**

