



CUVEE'ROL

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Composition: Merlot, Cabernet Sauvignon, Refosco dal Peduncolo Rosso

Method of cultivation: Guyot

Vines per hectare: 5500

Vinification: Maceration: 25 days - Fermentation: 12 days

Élevage: in oak casks for c. 12 - 18 months

Ageing: in the bottle for a further 2 years

Tasting notes: the long steep must/peelings consents the extraction

of aromas and substances, which determine a very individual red wine

of great structure, obtained from selected grapes.

From the first moment

it presents itself fascinating, fine and intensive, fruity and spicy,

with touches of blackberries and aromatic essences.

On the palate it is round, of considerable strength, with tannins

that give it a decisive character, but without damaging its softness

and equilibration. Remarkable is the very long and tasteful final.

Accompaniment: red meat, grilled or roasted, but also very long

matured cheese.

Serving temperature: 16°-18° C.



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