

# Rosso Trentino Superiore

QUATTRO  
VICARIATI

## WINE

Rosso Trentino Superiore

## COUNTRY

Italy

## REGION

Trentino

## APPELLATION

Trentino Superiore DOC

## GRAPE

70% Cabernet Sauvignon with a small percentage of Cabernet Franc and 30% Merlot. Hand-picked with yields of 55 hl/ha.

## VINEYARD

A special selection of vineyards trained using the Guyot and "pergola semplice" systems sited on the hillsides overlooking the River Adige. This area features clay and limestone soils and excellent exposure. The wine benefits of the continental climate with large differences between day and night temperatures typical of the region.

## VINIFICATION

The different wines undergo separate vinification before getting blended. The vinification of both Cabernet types as well as of Merlot is made using the system for making red wine with a medium-long maceration period (13-14 days). Once fermentation has been completed, maturation follows in barriques and small oak barrels for 24 months.

## REFINEMENT

100% barrique

## DESCRIPTION

Deep and bright ruby red colour. Balmy nose with hints of plum, blackberry and tobacco. Well-balanced on the palate, with notes of green pepper and ripe red berries. It mellows with rich notes of fruit and soft tannins. Long and enticing finish of spices.



### WINE STYLE



### ANALYSIS

Alcohol: 13,50 % vol.  
Total acidity: 5,05 g/l  
Residual sugar: < 1,5 g/l



### SERVING SUGGESTION

Temperature: 16-18 °C  
Pairings: Pasta with tasty sauces, grilled meat and mature cheeses.



### SIZES AVAILABLE

75 cl; 150 cl



### ALLERGENS

Sulphites



### NOTES

Gluten Free