

Rosso dei Dossi

OUR AUTUMN

Rosso dei Dossi is the result of perfectly ripe grapes and a long, patient maceration on the skins, from which it derives its characteristic brilliant ruby red color. Time spent maturing in the cellar allows its complex aromas and elegant structure to fully harmonize before reaching the glass. The nose is full, with hints of red fruits integrated with the toasted note of the oak refinement. When consumed it has a good structure, enveloping with soft tannic notes. It goes well with elaborate meat-based dishes. Perfect with game and mature cheeses.



RED WINE

VINEYARD

Elevation: 200 - 250 s.l.m.

Soil: recent morainal

Training system: guyot

Plant density: 5.500 plants/Ha

Yield per hectare: 100 q.li/Ha

HARVEST

The grapes are harvested by hand and placed in boxes. Usually carried out in the last ten days of September, with the selection of the grapes in the cellar.

VINIFICATION

The grapes are destemmed and after maceration on the skins for about a week, pressed with pneumatic lung presses. Alcoholic fermentation takes place in stainless steel tanks with constant temperature control. Part of the wine obtained ages in barriques for approximately 12 months. Once bottled, the wine stays in the cellar for about 6 months before being placed on the market.

ANALYTICAL DATA

Alcool: 13%

SERVICE TEMPERATURE

16-18 degree

AVAILABLE IN SIZES

Classic 0,75L