

CASTEL SAN MICHELE ROSSO

intense and deep ruby red color; well-rounded, complex aroma with hints of berries and spices; elegant on the palate, with good balance and persistence

Mark	Trentino DOC
Grapes	Merlot, Cabernet Sauvignon and Cabernet Franc
Vineyard	Weizacker
Soil	deep-calcareous, loamy texture, discrete organic matter content
Training system	simple Trentino pergola and vertical-trellised, guyot training
Vine density	from 3.300 to 6.000 plants/hectare
Year of vineyard installation	1990 – 2000
Yield per plant	2 kg/vine
Harvesting	by hand, mid-October
Vinification	traditional red wine vinification process with extended marc-must maceration contact (15–20 days); frequent pumping-over in the early days of maceration, reduced to two during the last weeks
Aging	15 months in small oak barrels, 6 months in the bottle
Production	12.000 bottles
Serving Temperature	18°C; open the bottle one hour before serving
Combinations	structured wine, a perfect match with red meat and game dishes; ideal also to serve with cheeses at the end of the meal



TASTING NOTES:
