

Terrarossa wines are produced on the hills between Bologna and Modena, as part of the ancient and prestigious Italian wine-producing tradition.

ROSSO BOLOGNA

CABERNET SAUVIGNON MERLOT

Among the microzones of Colli Bolognesi suitable to the production of red grapes, we have chosen that ones where the best grapes of Cabernet Sauvignon and Merlot are picked up. These grapes are wine-made with the traditional maceration and fermentation for 15 days on the skins at a controlled temperature of 20°-22°C. Ruby red wine has a good ageing capacity for 3-4 years.

Grape Variety

Cabernet Sauvignon D.O.C. Colli Bolognesi (Bologna, Italy).
Merlot D.O.C. Colli Bolognesi (Bologna, Italy).

Production Area

D.O.C. Colli Bolognesi (Bologna, Italy).

Vineyards

Owned vineyards with vine training system made by spurred cordon on sandy clay soil origin. The average yield per hectare is about 8 tons.

Winemaking and ageing process

'In red' for about 10/15 days of which 10 at least in contact with the skins; after the malolactic fermentation the ripening for 10 months in steel tanks and finally the refining in bottle for other 6 months.

Characteristics

Colour: ruby-red, with violet nuances
Bouquet: herbaceous aroma with egriot and underbrush scent
Palate: dry, intense and pervasive.
Firm red wine, suggested with any dishes.

Accompaniment

Grilled meat, seasoned cheeses.

Service temperature

16° - 18°C, the suggested glass is the small ballon.

Technical Notes Year 2015

Alcohol Content: 13,1 %
Total Acidity: 5,8 g/l
Residual Sugars: 0,2 g/l
Total Sulphur Dioxide: 86 mg/l
Total Dry Extracts: 27,6 g/l
Ageing potential: 3 - 4 years.

Packaging details

1 case (12 bottles), 12 cases (1 layer), 60 cases (1 pallet).

