

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

RUBEUM

ROSSO BOLOGNA RISERVA

All the hand picked grapes come only from our vineyards. The particular care devoted to this wine enables it to “live” longer, improving with time. Kept in oak barrels, just the time necessary to change its rough tannins into light aromas, this wine has been then refined in bottle. Full and virile, persistent with fresh hay and underbrush scent, it is ideal with roast meat and game, perfect with grilled food and an excellent companion of seasoned cheeses.

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 7 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 wine has being aged for about 36 months among steel tanks, oak barrels and final refining in bottle.

Characteristics

Colour: ruby-red, slightly garnet
Bouquet: elegant, deep and persistent, spicy with herbaceous aroma
Palate: full and balanced, with a very long finishing.
Important red wine, better appreciated with strong savoury dishes.

Accompaniment

Game, roast and braised meat, grilled food and seasoned cheeses.

Service temperature

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

Technical Notes Year 2016

Vineyard density: 3300 plants/hectare
Yield per hectare: 7.6 tons
Yield per stump: 2,2 kg
Alcohol Content: 13,5 %
Total Acidity: 5,4 g/l
Residual Sugars: 0,8 g/l
Total Sulphur Dioxide: 47 mg/l
Total Dry Extracts: 27,2 g/l
Ageing potential: 8 – 10 years.

Packaging details

1 case (6 bottles), 19 cases (1 layer), 114 cases (1 pallet).

