

MORI VECIO

Trentino Rosso DOC

Riserva



ITS NAME TELLS OF THE LOCATION OF ORIGIN OF THE WINE CELLAR AND WISHES LONG LIFE.

DOC TRENINO

The grapes are grown on the Mattarello hillside, in the south of Trento, a particularly suitable area. The grapes used for this blend Cabernet Franc and Cabernet Sauvignon (50-75%) and Merlot (25-50%). The appellation Riserva indicates that the harvested grapes were particularly ripe and the wine has been aged for at least 2 years.

WINEMAKING

The grapes are harvested in small crates, the juice is fermented in stainless steel tanks with a long maceration on the skins. After the malolactic fermentation the wine matures in French oak barrels (225 and 500 lt) for 14 months. Once blended, the wine is further matured in stainless steel before bottling.

ANALYTICAL DATA

Alcohol content : 13.5% vol

Acidity : 5 g/l

Residual sugar: 3 g/l

DESCRIPTION

Intense ruby with hints of garnet, very assertive on the nose, peppery with well integrated vanilla, berry fruits. Full on the palate, with soft and elegant tannins. Good structure and long persistence on the palate.

GOES WELL WITH

Very refined red meat dishes and game. Serve 18 – 19°C.