

MORI VECIO

Trentino Rosso DOC

Riserva



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

DOC TRENINO

Only the part of Trentino recognized as suitable for the production of premium wines are covered by the Trentino appellation of origin, and in particular the hillsides around the town of Trento, an area suitable for the production of Cabernet Franc, Cabernet Sauvignon and Merlot grapes. A low yield per hectare, the natural sugar content of the grapes and the ageing for more than 2 years allow us to define this wine a Riserva.

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.). The wine ages in stainless steel before bottling.

ANALYTICAL DATA

Alcohol content: 14% vol

Acidity: 5 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.

PAIRING

Very refined red meat dishes and aged cheese.

Serve 18 – 19°C. Open the bottle some time before service.

Available also in Magnum 1,5 L and Jeroboam 3 L.



CANTINA DI TRENTO