

HEREDIA



Heredia Rosso

DENOMINAZIONE DI ORIGINE PROTETTA

The grapes are de-stemmed and crushed on delivery to the winery. Fermentation takes place at 28/30°C; the maceration of about one week gives to the wine a good complexity; the wine is then racked off the skins and it undergoes the malolactic fermentation; thereafter the wine ages in wood for a few months.

Ruby in colour, fruity on the nose with hints of red fruits and spicy, with a note of green pepper. On the palate the wine is full bodied, well balanced, with soft and elegant tannins.

It goes very well with

Red meats, game and cheeses.
Serving temperature 18-20° C

ALCOHOL	13,5 % vol.
TOTAL ACIDITY	4,5 g/l circa
APPELLATION	TRENTINO "DENOMINAZIONE DI ORIGINE PROTETTA"
COLOUR	Red
GRAPE VARIETY	Cabernet – Merlot Trentino
TOTAL PRODUCTION	"In 2011 - 15.000 bottles"
PRODUCTION AREA	Locality of Novaline, in Mattarello, municipality of Trento
EXPOSITION	Hillside, with a very good exposure, south –west facing, with a light inclination. Warm area at the altitude of 300-350 above sea level.
SOIL	Soil with not much bone and with a good gravelly component.
TRELLISING SYSTEM	Doppia pergola trentina.
NUMBER OF VINES PER HECTAR	2.500
YEAR OF IMPLANTATION	1980-1985
PRODUCTION PER HECTAR	77 hl/ha
TIME OF THE HARVEST	First middle of October