



Tenuta Roveglia



Ruvus

Garda Cabernet Sauvignon DOC

Area of origin

In the shelter of the morainic hills south of Lake Garda, at an altitude of 100 metres above sea level

Exposure and soil

Flat land, with soil that is a mix of mainly clay with some limestone, rich in mineral salts

Grape variety

100% Cabernet Sauvignon, vines are about 15 years old

Grape yield

9,000-10,000 kilograms/hectare

Harvest

The grapes are picked by hand in the first ten days of October, then put into small crates.

Vinification

Destemming of the grapes and red wine vinification (with the skins) in a stainless steel vat. During fermentation continual punching down of the cap and pumping over of the must are carried out. The wine is drawn off and the pomace from the fermentation undergoes soft pressing.

Maturation

15-18 months in stainless steel tanks.

Bottling

In May of the second year following the harvest. It is released onto the market after about 12 months in bottle.

Alcohol

13.0% vol.

Total acidity

6.0 g/l

Dry extract

26.5 g/l

Characteristics

This is a high-quality wine, with a bright ruby red colour. On the nose, aromatic notes of a herbaceous nature are evident. The palate reveals sensations of black fruits. The fruit is fine and well-balanced. It goes well with red meats, grills, and aged cheeses.

Serving temperature

15°-17°C

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