



Tenuta Roveglia



Merlot Garda DOC

Area of origin

On the slopes 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% Merlot, vines are over 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 wooden or plastic 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

18-20 months in stainless steel tanks.

Bottling

In November or December of the second year following the harvest. It is released after around 6 months in bottle.

Characteristics

This is a high-quality wine, with a deep ruby red colour and purplish highlights. A complex and delicately spicy nose, and rich, rounded, mouth-filling flavour with fine, well-balanced fruit. It goes well with boiled, stewed, and grilled meats, or moderately mature cheeses.

Serving temperature

15°-18°C

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