

Castel San Michele Rosso Trentino

Istituto Agrario San Michele all'Adige

CLASSIFICATION D.O.C.

TYPE Red

REGION Trentino

PROVINCE Trento

GRAPE VARIETY Merlot, Cabernet Sauvignon,

Cabernet Franc

TYPE OF FARMING simple Trentino pergola

cultivation method and vertical-

trellised, guyot training

HARVEST Manual, beginning of October.



Traditional red wine vinification process with extended marc/must contact (15-20 days). Frequent pumping-over in the early days of maceration, reduced to two during the last weeks.

MATURATION

Maturation for 15 months in small oak barrels, blended and subsequent bottle refinement.

TASTING NOTES

Intense and deep ruby red color; well-rounded, complex aroma with hints of berries and spices. Elegant on the palate, with good balance and persistence.

Structured wine, a perfect match with red meat and game dishes; ideal also to serve with cheeses at the end of the meal.

SIZES AND SPECIAL PACKAGING

75 Cl bottles.

