



Furlet Rosso

A red wine made from the estate's representative red grape varieties, expressing our style and terroir. The grapes are hand-harvested and carefully selected on the hillsides around Riva del Garda. The result is a full-bodied, soft wine with a unique expression of Garda Trentino.

Wine

Range: Classic

Appellation: IGT Dolomiti Rosso

Grape varieties: Merlot, Cabernet Fran, Carmenere and Rebo

Vinification

Hand-harvested and selected from mid-September to early October. The grapes are destemmed and lightly crushed, then ferment at controlled temperature with regular pump-overs for about 14 days. The wine ages in previously used oak barrels for 12 months, then is blended in winter, bottled the following spring and rests in bottle for at least 6 months.

Growing Area

Origin: Garda Trentino

Altitude: 100 - 200 m a.s.l.

Exposure: East-South-West

Soil: deep clay soils

Training system: Guyot

Wine Characteristics

Colour: ruby red.

Aroma: cherry and blackberry fruit in balance with delicate spicy and balsamic notes.

Palate: soft and fresh, inviting another sip; velvety tannins and intense fruit make it balanced, pleasing and persistent.

Food Pairings

Excellent with rich first courses such as lasagne or pasta with meat sauce. It is especially good with carne salada, served raw or cooked.