

Furlet Rosso

Red wine obtained from the assembly of the most representative red grape varieties of the company, a stylistic and territorial expression of our winery.

The grapes used are harvested manually under careful selection on the foothill hills surrounding Riva del Garda. Starting from excellent grapes we get a full, soft and harmonious wine that is an authentic expression of the Dolomite territory.

Wine

Line: classic

Denomination: IGT Dolomiti Rosso

Variety: 50% Merlot, 30% Cabernet Franc, 20% Rebo

Yield: 60 hl / ha

Vinification

Manual harvest and selection of grapes, between mid and late September.

De-stemming with light crushing of the grapes, fermentation at a controlled temperature with punching down and daily pumping over for 12-14 days. This process is followed by an aging from the third to the fourth passage in barrels for 12 months. The assembly takes place one month before bottling.

Production area

Area of origin: Garda Trentino

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

Orientation: East - South - West

Soil: deep clay-rich soils

Training system: Guyot

Wine features

Color: bright ruby red

Bouquet: Fruity notes of cherry and cranberry to which herbs are added like mint and eucalyptus, enriched with a toasting background.

Taste: Thanks to its velvety tannic structure and pronounced fruity aromas, this wine is soft and fresh on the palate with an invitation to drink it immediately.

Pairings

Furlet Rosso is ideally suited to rich first courses such as pasta with meat sauce and risotto with sausage, it is also interesting to drink with eggplant parmigiana. A good combination is also found with tartare and carpaccio.

