

Castel San Michele Rosso Trentino

-Istituto Agrario San Michele
all'Adige-



Italy
Trentino
Trento



VINIFICATION

Traditional red vinification with extended skin-must contact (15 days). Frequent pump-overs during the first days of maceration, reduced to two per day in the last week.



AGEING

Matured for 15 months in small oak barrels, blended, and further aged in bottle.



Deep ruby-red.



TASTING NOTES



Broad and complex bouquet with notes of small berries and spices.



CLASSIFICATION

D.O.C.

WINE TYPE

Red

ALC./VOL.

13,5%



GRAPE VARIETIES

Merlot, Cabernet Sauvignon,
Cabernet Franc

FARMING SYSTEM

Simple Trentino pergola training system and espalier training with Guyot pruning

HARVEST

Manual, early October



Elegant on the palate, well balanced and persistent.