

VARTH

RUBRO 2018

Hard work, terroir, carefully selected grapes: these are the cornerstones from which Rubro is born. A Teroldego produced exclusively in climatically favourable vintages with grapes sourced from the hills of Sorni, an area that is particularly suited to red grape varieties. The meticulous and patient winemaking relies on the slow passing of time to highlight the distinctive peculiarities of this local variety.



appellation:

IGT Vigneti delle Dolomiti Teroldego.

grape variety:

Teroldego.

average vineyard age:

15 - 20 years.

soil:

Calcareous clay.

winemaking:

Hand-harvested with careful selection of the best bunches in the vineyard, light crushing, fermentation on the skins in stainless steel tanks with pumping over and délestage for over a month. Malolactic fermentation and ageing in oak barriques (of which about 50% new) for two years, bottle ageing for a further 2 years.

tasting notes:

Purple-red in colour with spicy notes of cinnamon, black pepper and flint. The taste is fresh, lively but well-balanced yet rich and complex with a salty after-taste.

vintage notes:

The 2018 vintage in Trentino is recognized as one of the best for wines destined to a long ageing period. The growing season started slightly earlier than the average year and progressed with a good balance between growth and fruit production. The end of the summer and start of autumn were dry and led to an optimal fruit ripeness.

label:

Artwork by Paolo Tait