

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 and vineyard location:

Teroldego grapes, sourced on the Sorni vineyard.

average vineyard age / soil:

15 - 20 years / Limestone/sandy silt.

winemaking:

Hand-harvested with careful selection of the best bunches followed by soft pressing and fermentation with maceration on the skins in stainless steel tanks for over a month. Malolactic fermentation and maturation carried out in oak barriques (50% new) for 2 years followed by bottle-ageing for another 1 year.

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 weather in 2019 was cool and slightly rainy, particularly in the first half of the growing season. The second half of the season was decidedly drier and windy. The grapes reached a great sugar content but most importantly this was balanced by a good acidity. This allowed us to pick perfectly ripe grapes with the potential to produce long-lasting wines.

average production:

2,600 bottles/year.

label:

Artwork by Paolo Tait.