

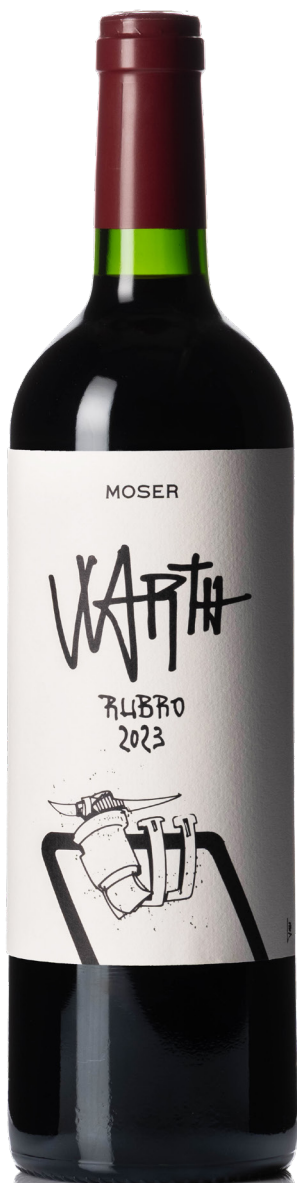
MOSER

VARTH

RUBRO

2023

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 aging 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 2023 growing and ripening season was marked by generally stable weather, with few extremes in temperature or rainfall. This allowed the grapes to ripen in a consistent and balanced manner.

production:

3,500 bottles.

label:

Artwork by Paolo Tait.