

TRE FRAZIONI

COLLI EUGANEI ROSSO

Denominazione di Origine Controllata

TECHNICAL FEATURES



Zone Carbonara di Rovolon

Variety Cabernet Franc 10%,
Cabernet Sauvignon 60%, Merlot 30%

Exposure North



Grape harvested

Merlot: middle September;
Cabernet Franc: end of September;
Cabernet S.: beginning of October

Alcohol 13% vol.



Year of plantation 1997

Soil Medium mixture with a slight
amount of clay

Density 2700 vines/ha



Yield 60 q/ha

Training method Spurred Cordon

Production 2000 bottles per year



Vinification: manual selection and harvest of the grapes; fermentation in stainless steel tank with maceration of about 15 days with periodic pump-overs and delestage. Malolactic fermentation in French oak tonneaux and maturation for about 12 months. Blended after one year and allowed to mature for 6 months in stainless steel and bottle before being sold.