

CIMBRO ROSSO

"Two souls in one body, divine red sunset of the Brenta Dolomites"



Piana Rotaliana, Trentino
Italy



Alluvial soil, from the Noce stream, with
great surface fertility and excellent
drainage below.



Teroldego 60%
Lagrein 40%



Dolomiti Igt



Simple Trentino Pergola



Best temperature 18-20° C



Cimbro is a cuveé to be eaten
throughout the meal, with cold
cuts, with juicy first courses or
delicate soups, with red but
also white meats and, given its
freshness, excellent also
between meals.



Vinification: the grapes, harvested
manually and selectively, are vinified in
red separately. Fermentation takes place
with macerations on the skins for 8-12
days, at a controlled temperature of
26/28 ° and maturation of wine only in
steel. Following the blend of the two
wines and bottle aging for a few months.

Characteristics: intense ruby red
color. The nose is fruity and fresh, with
light spicy notes. Even the taste is
fresh, rich, soft, savory and with good
persistence.