



# ROGGIO DEI ROVERI

LISON PRAMAGGIORE D.O.C. ~ REFOSCO DAL PEDUNCOLO ROSSO

## Grapes

100% Refosco dal peduncolo rosso. They are grown in our own vineyards.

## Vinification process

The selected grapes, which are harvested by hand, are vinified with a maceration lasting 15 - 18 days. The wine ages in 225 litres oak barrels for 12 months and for a further 6 months in big casks. The wine then refines for 6 months in bottle.

## Organoleptic characteristics

*Colour* : deep ruby red with violet hues.

*Bouquet*: intense for the elegant musk fragrances and for the red fruit scents.

*Taste*: aristocratic and elegant for its perfect harmony.

## Gastronomic matches

Ideal with roasted red meat, game and stuffed turkey.

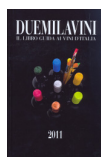
## Alcoholic content:

13% by volume

## Serving temperature:

18°C

Bottle size: 750 ml



score: 85	score: 15/20	score: 88
2011	2009	2010
2010	2008	2009
2009	2007	2008



2011: Quality Certificate at the Berliner WineTrophy



Selezione del Sindaco

2008: Silver Medal at the "Selezione del Sindaco" Competition (score: 86, 5)



Bosco del Merlo