

{ gère® }

Trentino rosso Doc

2016 vintage

Trentino Rosso Doc made with Merlot, Cabernet Franc and Cabernet Sauvignon grapes

Gère is produced with the finest grapes from vineyards ideally suited for cultivating Cabernet Franc, Merlot and Cabernet Sauvignon.

IN THE VINEYARD: CHARACTERISTICS

Seasonal performance: 2016 saw some very unusual meteorological events. Bud break in the vineyards was in line with other years in terms of timing, but in the late spring the temperatures plummeted several times. This did not do any harm in Alto Garda but did however slow down the season, causing a delay in flowering. It rained several times in June, particularly heavy precipitation that led to bouts of downy mildew, in the main affecting the quantity of the grapes. Harvesting started in September, later than in previous years, and its exceptional quality was due to the stable, long-lasting period of high pressure, amplified by big differences between day and night-time temperatures with a very positive effect on the sugar content, the acid balance of the grapes and aroma production. The absence of rain for the entire harvest period also allowed for correct programming of the grapes harvested, ensuring effective, rational work on the winery and the picking of perfectly healthy grapes. A vintage that has therefore given excellent results for both white and red wines. Harvesting took place on 1 and 5 October, with careful manual selection of the grapes.

Production area: south-westerly facing slopes of Monte Brione, with plenty of hours of daylight and an excellent microclimate thanks to its vicinity to the lake and the cooling breeze of the Ora del Garda and Varone winds.

Grape variety used: 60% Merlot, 30% Cabernet Franc and 10% Cabernet Sauvignon.

Soil type: clay loam

Training system: guyot-trained with 5,000 vines per hectare.

Production: 7,000 kilos of grapes per hectare.

IN THE WINERY: VINIFICATION AND AGING

The grapes were taken quickly to the winery, where they were immediately stripped and the whole grapes dropped into special steel vats for alcohol fermentation. Alcohol fermentation lasted about 10 days, depending on the wine, at a controlled temperature of 23-28°C with maceration on the skins and daily manual punching-down. After alcohol and malolactic fermentation and initial decanting, the wine was blended and half was put into special barriques and tonneaux to age (mainly in French wood). After almost 12 months' ageing,



750 ml
13.80 % vol

in December 2017 the wine was blended and bottled on 22 January 2018, producing 3,971 bottles. Bottling was followed by an appropriate period of ageing in glass before the wine was put on sale.

ORGANOLEPTIC CHARACTERISTICS

The wine's splendid ruby red colour is followed by a complex aroma with great personality, the result of the blend of three different Bordeaux varieties. The unique characteristics of the three varieties are beautifully combined and offer a generous, lingering and remarkably elegant aroma, with notes that range from fruity (sour cherry and ripe blackberries) and spicy (black pepper, cocoa and liquorice) to floral. In the mouth, it offers an immediate sensation of harmony and balance, thanks to the close-knit soft tannins, and then reveals itself to be well-rounded, velvety and leisurely, and softens in the finish with a rich lingering of flavours and aromas. Intended to be aged, but also splendid enjoyed immediately.

ANALYTICAL DATA

Alcohol content: 13.80% Vol.
Sugars: 1.2 g/l.
Total dry extract: 28.9 g/l.
Total acidity: 4.87 g/l.
pH: 3.66.
Contains sulphites.

SERVING SUGGESTIONS

A good accompaniment to wild fowl dishes and aged cheeses.

SERVING TEMPERATURE

Serve at 18°C in wide glasses an hour after opening.

STORAGE CONDITIONS

Keep in a cool place, away from light and heat sources.
Store bottles horizontally

AGING POTENTIAL

10 years

Gère

Size (litres)	Type	Bottles per case	Case dim. (L x H x W)
0,75 1,5 3	Bordeaux	6	cm 32,5 x 17 x 24,5

Bottle weight	Case weight	Pallettization		
		No. cases	weight	height
kg 1,355 kg 2,790 kg 4,835	kg 8,65	88	kg 780	cm 145

