



Tradition Amistar is a specific composition of several grape varieties in memory of our family history. In order to produce wines of exceptional quality a truly ripe harvest and a small percentage of a late harvest is required, as is an optimum harmony among growth and yield. Amistar is a philosophy, which begins in the vineyard and is accomplished enjoying a glass of wine.

Amistar Cuvée Rosso

Vine variety

Merlot, Cabernet Sauvignon, Lagrein, 5 % Cabernet Franc, 5 % Petit Verdot. This selection is a vintage cuvée and contains about 10 % dried grapes (dried on the vine).

Description

This red wine cuvée convinces by its versatility in aroma and palate. The aroma of forest fruits and dried plums is slightly supported by wood, full, elegant and well balanced. It is a complex red wine for discerning epicures.

Position

Grapes from several locations in Laives, Cortaccia, Caldaro and Termeno, 250 m to 450 m altitude.

Land

The land goes from loam to deep porphyry.

Harvest

Late september to early-mid october (dried grape harvest) due to different locations. The Amistar concept requires a minimum of 19.0° KLM.

Yield

50hl/ha

Development

Mechanical removal of the stems, traditional mash fermentation in stainless steel tanks at controlled temperature. Juice extraction of about 30 % in order to obtain an extreme ratio between juice and skins. More skins and less must in order to guarantee an ideal maceration or extraction to realize the Amistar concept. When fermentation is completed the wine is extracted from the marc, all batches of each variety are assembled in the available quantity parts of the vintage (no system assembly) and then stored in barrique casks for biological acid degradation for one year.

Shelf life

5 - 10 years

Serving temperature

18 °C, recommendation: decanting

Food recommendation

This red wine cuvée is suitable for discerning dishes such as grilled filet, ox cheeks, roasts in general, hard cheese (recommendation: raw cow's milk cheese "Grotte") and particularly for spicy dishes as well. Taste Amistar Rosso with special dark chocolate (e.g. from Amedei CHUAO with 70 % cacao).