

Amistar Cuvée Rosso

Vine varieties: Cabernet Sauvignon + Franc, Merlot, Lagrein => this selection is a vintage cuvée and contains about 5% dried grapes (dried on the vine).

Description: This red wine cuvée convinces with its versatility in aroma and palat. The aroma reminds on blackcurrants and blackberries and is slightly supported by the wood. On the palate it is distinguished by its full and elegant palat and its balance. It is a complex red wine for discerning epicures.

Position: Grapes from several locations the following villages Caldaro, Cortaccia, Termeno and Laives.

Land: The land goes from clay, gravel to deep, sandy porphyry

Harvest: Various harvest times due the different locations between the end of September and the beginning to middle of October (= dried grape harvest).

Yield: About 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 create an extreme ratio between juice and skins. That is, we have more skins and much less must in order to guarantee an ideal maceration or extraction respectively for the Amistar concept. Once fermentation is complete, the wine is extracted from the marc, all batches of each variety are then assembled in the available quantity parts of the vintage (no system assembly!) and then aged in barrique barrels for biological acid degradation for 1-2 years.

Shelf life: From 10 to 15 years and longer, depending on the storage situation.

Serving temperature: 18°C recommendation > decanting

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

AMISTAR *Tradition*

Amistar is a special composition of several grape varieties, which should represent our family history.

In the production of this cuvée we pay attention to uncompromising care in the vineyard and cellar.

An optimal harmony between growth and yield, with a percentage of late harvest, make this wine a pleasure in a class of its own.

Amistar is a philosophy that begins in the vineyard and is completed in the glass.

