

Bosco del Merlo



Roggio dei Roveri

Refosco DOC Venezia

In vineyard

A single-varietal Refosco, native Friulano grape variety characterised by a fairly late ripening period. The grapes are selected from the older vines, perfectly adapted to the territory, they have found a balance of quality through the small-scale production that they yield. Every year, numerous green harvesting operations are carried out in order to maximise the sunlight on the bunches so that they can reach the required ripening levels.

In cellar

The grapes, harvested by hand and selected through qualitative sorting, are vinified with skin maceration that varies between 25 to 30 days to allow for optimum extraction of colour and tannins. The wine then matures in oak casks for 12 months and then in larger barrels for 6 months.

Tasting notes

Reserva wine, with a resolute red colour and violet hues; the scent is encompassed by its elegant fragrances of cinnamon and for its hints of dried plum and blackberry jam; flavour is warm and elegant for the perfect harmony. With a solid structure, austere, encompassing and harmonious.

Plus

An excellent wine amongst the reserves of Bosco del Merlo. From an indigenous vine with a heritage taking in the territory, the biodiversity and its history. The name of the grape variety refers to the characteristic colour of the base of the rachis (stem) in the ripening stage of the grape.

What does Roggio dei Roveri mean?

The name recalls the ancient lowland forest that once covered our land; oak trees and some wonderful Pascoli verses are displayed on the label.

Pairings

It goes perfectly with local roasted red meats, such as shin of roast pork, veal roasts and braised meat and game.

Serve at 18 °C



Gambero Rosso
2 bicchieri



Wine Enthusiast
90 points



Vinibuoni d'Italia
4 stelle



Bibenda
4 grappoli



Luca Maroni
94 points

14,5% Vol.

Bottle size: 0,75 l

Sugar: 1,5 ($\pm 1,5$) g/l

