



CANTINA D'ISERA

Rebo

Trentino - DOC

The Rebo is one of the most famous and most successful crosses completed in the 1940s by the researcher Rebo Rigotti (1891-1971) at the Experimental Station of San Michele all'Adige (TN). The purpose of the research was an attempt to obtain, through this crossing, a wine that would encompass the fragrance of the autochthonous varieties of Marzemino and Teroldego, supported by the decisive structure of the Merlot. The result of a selection of the most popular vines used for the production of Cantina d'Isera, our Rebo has a ruby red colour that tends towards garnet. On the nose it has fruity notes recalling the small fruits of the undergrowth with hints of vanilla. To the palate it is full, rounded and persistent. Recommended serving suggestions include full-flavoured red meats that are spiced or grilled, game and hard cheeses. Serve at 16-18°C, if possible after decanting.

Vine: Rebo

Production area: Hills of the municipality of Isera and Rovereto

Exposure and altitude: EAST and WEST 200 - 300 metres above sea level

Soil composition: gravelly, limy, sandy-clay, deep

Training system: Trentino simple pergola

Plantation density: 5,000 vines/hectare

Vinification: Manual harvest during the last ten days of September. Red vinification and fermentation at controlled temperatures in stainless steel tanks. Refinement in steel tanks and casks before bottling.

