

## REBO

## “REBO RIGOTTI”

We honour the oenological research of Rebo Rigotti, born in our Valle dei Laghi, with this wine made from a genetic hybrid of Merlot and Teroldego. It is bright red in colour, and on the nose and palate Rebo unites Teroldego's violet - and - earth tones with the elegant, fruity roundness of Merlot. Rebo is harmonious, well - textured, and soft wine that prompts its immediate drinking.



<b>Grape varietal</b>	Rebo
<b>Vineyard location</b>	“Le Biolche” zone in Lasino, at 500 m a.s.l. with southwest exposure
<b>Soil type</b>	Calcareous marl
<b>Vine training system</b>	Guyot
<b>Yield</b>	55 hl/hectare
<b>Winemaking techniques</b>	Fermentation takes place in stainless steel tank at a controlled temperature, with then maceration for three weeks at 28°/30° C. The wine is aged for 18 months in barrique and matured for 6 months in bottle

