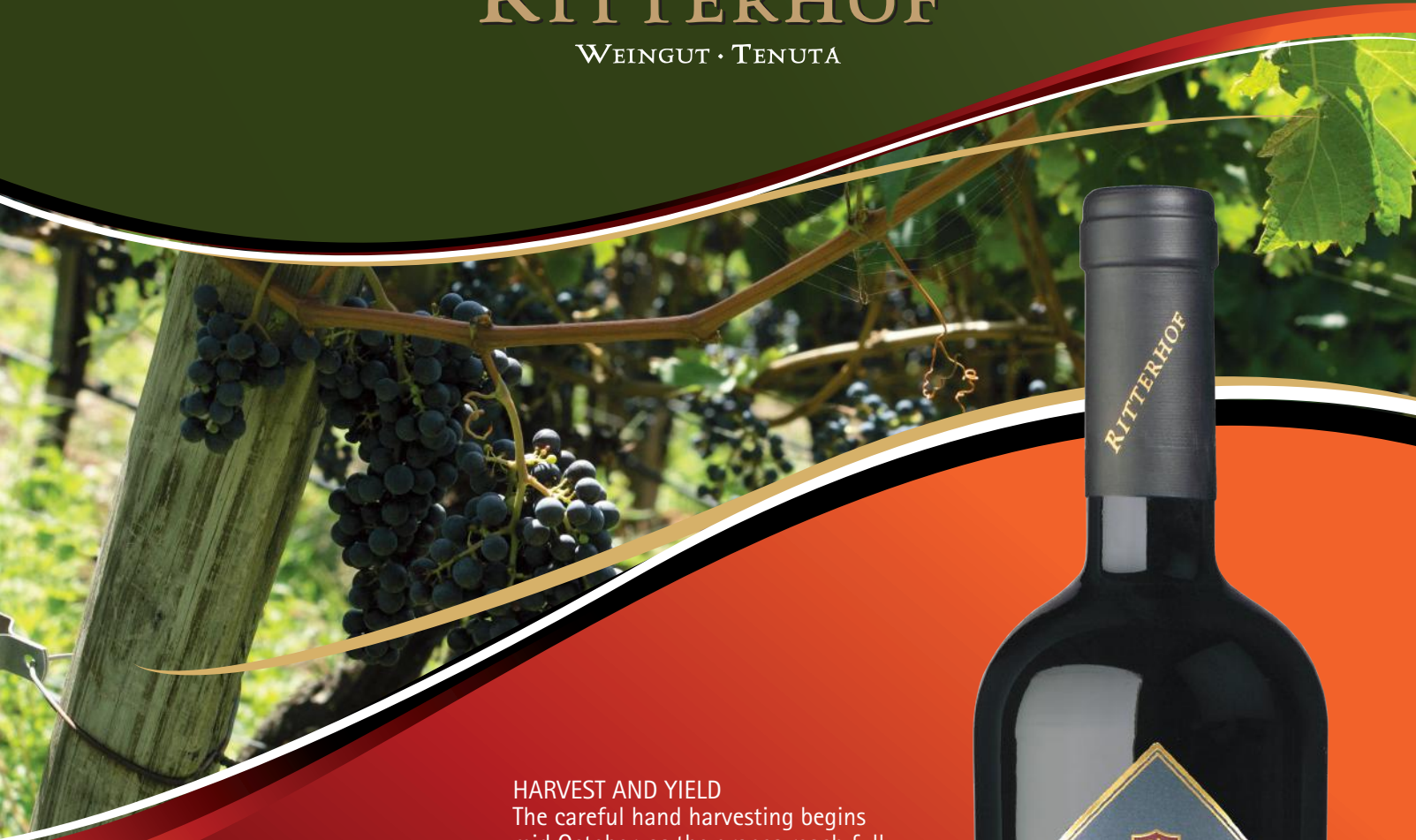




RITTERHOF

WEINGUT · TENUTA



CABERNET-MERLOT RAMUS

WINE DENOMINATION

South Tyrolean Cabernet/Merlot RAMUS
DOC

GRAPES

South Tyrolean Cabernet/Merlot RAMUS
DOC - VARIETAL Cabernet Sauvignon
46%, Cabernet Franc 6% and Merlot
48%

RAMUS - THE VERSATILE

A combination which impresses with its
value. For those who love eclecticism
and balance, it's the perfect choice.

WINE GROWING AREA

At the foot of the Rittner plateau, we
find steep, barren and rocky tiers with
sandy, clay, porphyry soils. Thanks to the
south-facing position of the slope, at an
altitude of 450 metres, these vineyards
are especially suited to the varietal
typical and characteristic cultivation of
these grape varieties.

HARVEST AND YIELD

The careful hand harvesting begins
mid October, as the grapes reach full
maturity. This can generate a yield of
50 hectolitres of wine per hectare.

VINIFICATION

The grapes are delivered to the winery
in crates of 220 kg. They are lightly
crushed, destemmed and fermented at a
temperature of 28°C for about 10 days.
By gently pounding the skins down and
carefully pumping the must around,
contact with the skins is maintained
for as long as possible to achieve good
colour and flavour extraction. The
wine is aged for 15 months in French
barrique barrels, followed by a further 6
months in the bottle to mature fully.

WINE DESCRIPTION

This Cabernet-Merlot is a classic red
wine, very compact and intense in
colour. It has great complexity with
various nuances of forest fruits and
black currants, as well as strong but
soft tannins. It has a dry, robust flavour
with a smoothly harmonious tannin
structure, characteristic and lingering.

RECCOMENDATION

This wine goes exceptionally well with
hearty meat dishes, barbecued food and
cheese.

