



RITTERHOF

WEINGUT · TENUTA

Weinstraße Nr.1 · Strada del Vino n.1

RAMUS Cabernet Merlot

RAMUS South Tyrolean Cabernet Merlot DOC

GRAPE

Cabernet Sauvignon 46%, Cabernet Franc 6% and Merlot 48%

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.

RECOMMENDATION

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

» RAMUS - The versatile «

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

