



## Ca more

Ravenna rosso IGT  
Grape varieties: Sangiovese 50%, Syrah 50%



### AGEING and OENOLOGICAL PRACTICES

Aged in concrete tanks for 4 months. Refined in bottle for 3 months.

### TASTING NOTES

**COLOUR:** Solid, bright ruby.

**BOUQUET:** Sensations of cherry, blackberry, violet and rose against a delicately spicy background, with slight reminiscences of spearmint and nettle.

**PALATE:** Medium body with a silky-smooth entry. Fruity density and floral finesse unite with impalpable tannins. A feminine and alluring siren-like wine.

**PAIRING:** Ideal as an aperitif or with red meat.

### TECHNICAL DATA

**ALCOL:** 14,5 %

**BOTTLE CAPACITY:** 0,75 l.

### GENERAL INFORMATION

**SOIL EXPOSURE:** East, South- East

**SOIL PROFILE:** Silty with medium texture

**TRAINING SYSTEM:** Guyot and spurred cordon

**VINEYARD DENSITY:** 4500 vines/hectare

**VINEYARD AGE:** 1999/2005

**HARVEST PERIOD:** September

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**Trerè Azienda Agricola**

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