

ROENO

azienda agricola



www.cantinareono.com

CRISTINA Vendemmia Tardiva 2008

***“Tre Bicchieri” at Gambero Rosso Italian wines Guide 2012
Award of the Best Italian Sweet Wine 2012***

Roeno Winery in order to respect its proper philosophy of production and management of the quality, has decided to express the territory in which is situated the production, thinking about a dessert wine. It has looked for an organoleptic expression which could express in an original way. The grapes that compose this wine are chosen among traditional vineyards of the area and modern grapes.

GRAPE VARIETY: Pinot Grigio, Sauvignon, Chardonnay, Gewürztraminer

WINE NAME AND DENOMINATION: Vendemmia Tardiva Cristina

PRODUCTION AREA: Valdadige Veronese

HARVEST: hand picking. Grapes late harvested

TASTING NOTES : Bright gold colour. It is a persistent, intense, fine, elegant wine at the tasting. Peach, apricots, dried figs and dates on the nose.

FOOD PAIRINGS : perfect with blue-veined or mature cheeses. Very good with dry cakes especially if these are with caramel crème or chocolate, or with chocolate praline. Recommended to drink with Foie Gras.

ALCOHOL CONTENT: 12 % Vol.

SERVING TEMPERATURE: 12-14° C



ENANTIO

Terradeiforti doc

History talks about “Plinio the old”, on the first century after Christ , concern to wild and planted vines, wrote ” La brusca: hoc est vitis silvestris, quod vocatur oenanthium....” « it is a wild vine called Enantio ».

Excellent powerful wine personality born from a local wild variety: Enantio or “lambrusco a foglia frastagliata”. Not in relationship with Lambrusco of Emilia Romagna region, but different extraction and DNA genes. Enantio is original of Valdadige Terradeiforti area in the north of Verona Provence.

GRAPE VARIETY: Enantio or Lambrusco a foglia frastagliata

WINE NAME AND DENOMINATION: Enantio Valdadige Terradeiforti DOC

PRODUCTION AREA: Valdadige Terradeiforti

HARVEST: manual picking with grape clusters selection

VINIFICATION: maceration under temperature controlled with skin contact and soft pump-over systems.

MATURATION: 15 months in oak barrels , 6 month inn stainless steel tanks.

TASTING NOTES : a bright thick ruby wine with a complex bouquet of red berries, spices with a soft tobacco and incense notes. Enantio presents an excellent richness and complexity,

FOOD PAIRINGS : the ideal match with venison and spicy and aromatic cheeses.

ALCOHOL CONTENT: 14 % VOL

SERVING TEMPERATURE: 18° C

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Riserva del Fondatore

Roeno is an acronym between “Ro” from the name of the founder Rolando and the Greek word “enos” which means wine. The signification of all is “wine of Rolando”

GRAPE VARIETY: Cabernet Franc 80%, Marzemino 20%

WINE NAME AND DENOMINATION: Roeno Rosso Vallagarina Igt

PRODUCTION AREA: Vallagarina igt / Valdadige Terradeiforti

HARVEST: manual picking with grape clusters selection

VINIFICATION: maceration under temperature controlled with skin contact and soft pump-over systems.

MATURATION: 8 - 10 months in oak barrels , 4 month in stainless steel tanks

TASTING NOTES : a wine of notable personality, full bodied and in harmony, with an intense bouquet that is remembered the red fruits

ALCOHOL CONTENT: 13 % VOL

FOOD PAIRINGS: best with red meat and venison, matured cheeses

CONSERVATION: in a cool dry place, at a constant temperature, preferably in the dark with the bottle laid down

SERVING TEMPERATURE: 18° C



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RIESLING “PRAECIPUUS”

The wine "PRAECIPUUS", made from Rhine Riesling, is born from an ambitious project of Roeno Winery.

The choice of the Latin name is a tribute to the excellence of the wine.

Praecipuus means extraordinary, excellent.

GRAPE VARIETY: Rhine Riesling

WINE NAME AND DENOMINATION: “Praecipuus” Riesling Renano

PRODUCTION AREA: Verona –Trento. The vineyards are at an altitude of 640 meters above sea-level

HARVEST: hand- picking with best grape selection

VINIFICATION:

The must obtained from grapes softly pressed and short maceration is cooled, cleaned by decantation, and then sent to fermentation in stainless steel tanks. The racked must is inoculated with yeasts selected by the Institute Geisenheim for Riesling. The fermentation then follows at temperatures between 16-17° C and lasts about 20 days.

COLOUR: straw yellow

TASTING NOTES :

Typical peach and petrol notes on the nose.

The perfect balance of acidity and mineral flavors combined with the softness of sugar make this wine unique. Harmonious and elegant.

ALCOHOL CONTENT:12.0 % vol.

FOOD PAIRINGS: Perfect as an aperitif wine. Very good with sushi, fishes and seafood.

SERVING TEMPERATURE: 6- 8° C



MATI' ROSE' SPUMANTE BARDOLINO CHIARETTO DOC

GRAPE VARIETY: Corvina, Molinara, Rondinella
WINE NAME AND DENOMINATION: Bardolino Chiaretto Doc
Matì Rosè Spumante Bardolino Chiaretto DOC
AREA OF PRODUCTION: Affi - Bardolino Verona
HARVEST: hand-picking with selection of the best grapes
VINIFICATION: grapes are destemmed and crushed softly.
Fermentation takes place with brief maceration of the skins in stainless steel tanks, so only a part of colouring substances is extracted. This fully sparkling wine is made thanks to Martinotti method.

COLOUR: bright soft rosé

TASTING NOTES : fruity with notes of black berry fruits as strawberry, raspberry, blueberry. Elegant and harmonious. Intense, persistent, well balanced freshness. Fruity taste. Fine and elegant perlage.

ALCOHOL CONTENT: 11.5 % VOL

FOOD PAIRINGS : Perfect as an aperitif. Ideal with risotti, pasta and fish.

SERVING TEMPERATURE: 6-8° C



CHARDONNAY

Le Fratte

It's still unknown when this variety appears in Italy: it is from Burgundy, France and it was often confused with Pinot Blanc from which it was named as Pinot Yellow.

GRAPE VARIETY : chardonnay from “ Le Fratte” vineyard
WINE NAME AND DENOMINATION: Valdadige Chardonnay DOC
PRODUCTION AREA: Valdadige Brentino Belluno, Verona
HARVEST: hand- picking with best grape selection
VINIFICATION: grapes are destemmed and crushed softly.
Afterward, crushed grapes are briefly macerated at cold temperature in close environmental. After pressing, fermentation takes place in stainless steel tanks under temperature control.
MATURATION: wine is allowed to refine for long time on own mature lees in stainless steel tanks for 6 months at least.
COLOUR: straw-yellow
TASTING NOTES: it shows a fresh and fruity nose with a delicious scent of Banana, peach and tropical fruit.
Rich and complex and perfectly balanced with wine acidity that give freshness and young feeling to the wine.
ALCOHOL CONTENT: 12 - 13% VOL
FOOD PAIRINGS: versatile enough to be matched with several courses due to its elegant and freshness. It is ideal with seafood and great partner as appetizer.
SERVING TEMPERATURE: 8 - 10° C

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PINOT GRIGIO

Terra Alta

Pinot Grigio is a white wine grape variety of the species *Vitis vinifera* thought to be a mutant clone of the Pinot noir grape. In the territory of Valdadige Terradeiforti, it finds its perfect microclimate in order to perform a full flavor and aroma maturity.

GRAPE VARIETY: Pinot Grigio from “Tera Alta” vineyard.

WINE NAME AND DENOMINATION: Valdadige DOC Pinot Grigio

PRODUCTION AREA: Valdadige Brentino Belluno Verona

HARVEST: hand- picking

VINIFICATION: after gently destemming and crushing must fermentation occurs in stainless steel tanks under temperature control

MATURATION: wine is allowed to refine on own mature lees for 6 months in stainless steel tanks

COLOUR: straw- yellow

TASTING NOTES: intense and persistent, with soft pear and tropical notes clearly recognizable. Elegant and velvety, well balanced with the wine acidity and tropical fruitiness.

ALCOHOL CONTENT: 12 - 13% VOL

FOOD PAIRINGS: it is played a perfect role as appetizer wine and good partner for a seafood courses.

SERVING TEMPERATURE: 8 - 10° C



MULLER THURGAU

Le Giare

The white grape vine Muller Thurgau was created in Germany by Mr Hermann Muller, a Swiss researcher born in Thurgau, during a genetic improving of a vine, in 1882. Until a few years ago most of people thought it was a cross between Riesling Renano and Green Sylvaner, but now an important research on the DNA has highlighted that the second vine of the cross would probably be the Chasselas vine.

GRAPE VARIETY : 100% Muller Thurgau from Trentino doc, from guyot system grown vines on a hilly, sunny and windy ground

VINIFICATION: first of all there is a careful choice of the grapes, controlled temperature fermentation.

MATURATION: 3 months in stainless steel tank.

COLOUR: yellow colour with occasional golden reflections

TASTING NOTES : straw-yellow colour with light green reflections; the smell is fresh, fruity, with a delicious scent of grapefruit, the taste is round, aromatic e persistent.

FOOD PAIRINGS : ideal with fish and white meat or simple meat dishes, excellent with shellfish

ALCOHOL CONTENT: 12% vol.

SERVICE TEMPERATURE: 8 – 10° C



GEWÜRTZTRAMINER

Kies

The origins of this grape are uncertain. Some consider this grape from Alsace, some from Termeno (Bolzano) and some other from Württemberg or the valley of Rhine. The name Traminer is a reference to the wine of the city of Tramin. It appears for the first time in a book called "Buch der Natur" from Konrad Megenberg, dean of the Regensburg 's cathedral an old city of the Franconia in Germany.

GRAPE VARIETY : Gewurztraminer

WINE NAME AND DENOMINATION: Gewurztraminer Trentino
DOC

HARVEST : hand picking .

VINIFICATION : grapes are crushed softly. Brief maceration at cold temperature of 12° C. Fermentation takes place in stainless steel tanks under temperature control.

MATURATION: wine is left 6 months to refine on own mature lees in stainless steel tanks.

COLOUR: deep straw yellow

TASTING NOTES : Very intense and aromatic, fruity, floral and vegetal. Fresh bouquet reminiscent of yellow pulp fruits, exotic, roses and white flowers, some notes of aromatic herbs.

Well balanced wine, a harmonious result of fresh-tasty sensation support by soft sensation, good structure, persistent.

ALCOHOL CONTENT : 12-13% vol.

FOOD PAIRINGS: perfect for aperitif. Ideal with seafood, white meats and cheeses.

SERVING TEMPERATURE: 12°C



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MARZEMINO

La Rua

The origin of this grape is still not well known. It may be from Carinzia Village, Marzemino . Anyway it is diffused all over “Vallagarina” territory, where it found its ideal microclimate to express at the best aroma and ripeness typical of the variety.

GRAPE VARIETY: Marzemino from “La Rua” vineyard.

WINE NAME AND DENOMINATION: Vallagarina Igt Marzemino

PRODUCTION AREA: Valdadige Brentino Belluno Vr

HARVEST: manual picking

VINIFICATION: grape are gently destemmed and crushed.

Fermentation occurs with skin contact maceration in stainless steel tanks under temperature control. Pumping over cycle are adopted In order to extract color and aroma from the grape skins.

MATURATION: refining takes place in stainless steel tanks in order to preserve varietal fruit profile aroma.

COLOUR: ruby-red with intense purple reflex

TASTING NOTES : silky but intense with violet and red fruits notes.

harmonic, well structure where we can recognize the fruitiness profile perceived at the nose.

FOOD PAIRINGS: it is ideal with red meat and white young meat as far as its gently and not too aggressive and tannin.

ALCOHOL CONTENT: 12 - 13% VOL

SERVING TEMPERATURE: 18° C



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TEROLDEGO

I Dossi

GRAPE VARIETY: Teroldego from “ I Dossi” vineyard.

WINE NAME AND DENOMINATION: Teroldego della Vallagarina Igt

PRODUCTION AREA: Vallagarina Brentino Belluno Verona

HARVEST: manual picking with grape clusters selection

VINIFICATION: grapes is gently destemmed and crushed. Must starts the alcoholic fermentation with skin contact maceration under controlled temperature and by pumping- over cycle in order to optimize flavour and colour extraction.

AGING: in stainless steel tanks

COLOUR: a brilliant ruby wine

WINE BOUQUET: intense and fruity with red and black berries sweetness notes.

FLAVOR: the pleasure mouth feeling strongly reminds the fresh and velvet fruitiness that consumer can perceive at the nose.

FOOD COMBINING: the ideal match with red meet food and spicy and aromatic aged cheese.

ALCOHOL CONTENT: 12- 13 % VOL

SERVING TEMPERATURE: 18° C



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