AZIENDA AGRICOLA

Pojer e Sandri

Name of Wine: **ROSSO FAYE** DOLOMITI

Vineyard manager – owner: ***Fiorentino Sandri***
Winemaker - owner: ***Mario Pojer***

The wine displays a deep garnet red color with tinges of dark violet in its youth. The bouquet is clean and complex with hints recalling wild berries, black currants, raspberries, blackberries and ripe, red fruits, such as cherries and plums.
On the palate it is elegant, dry, rich and balanced. A sweetness reminiscent of licorice is offset by a mild level of tannin. Rosso Faye pairs well with roasted veal shanks with polenta, a grilled steak or rack of lamb. It also partners handsomely with Trentino cheeses such as *Trentingrana* and aged *Vezzena*.

Vineyard situation: the name of the countryside on the hill of Faedo is *Paradisot* in the commune of San Michele all'Adige at elevation 250 meters (850 feet) above sea level with a southwest exposure. The side is well-ventilated because of the influence of the "Ora" breezes from Lake Garda (a wind that comes from the nearby famous lake).
Training system: "*pergoletta trentina aperta*" with a vine density of 8000 plants per hectare.
Soil: as regards geomorphology, Faedo is located between the Permian formation of the porphyritical platform and drifts of sandstone, siltstone, loam rocks, limestone and dolomite.
The soil is changeable in the depth from 30 to 100 centimeters. It's muddy – calcareous and on a marly conglomerate.
Grape varieties: Cabernet Sauvignon 50%, Cabernet Franc, Merlot and Lagrein for the other half of the blend. This varies according to the vintage.
Alcohol: 12.5 %

Life of wine: 10 – 20 years and more.
Type of bottle: Bordeaux bottle.
Production Particulars: fermented in wood tanks, then the wine is aged in French oak barrels for almost one year and matured in bottle for another year before its release.

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ROSSO
FAYE
DOLOMITI

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