



<b>Appellation</b>	Garda D.O.C.
<b>Soil composition</b>	Of glacial origin: moranic gravel with presence of limestone and clay with a ventilated and porous surface.
<b>Position</b>	South - West
<b>Average Age of the Vines</b>	More than 20 years
<b>Vines</b>	Merlot
<b>Vinification</b>	The talent of a wine that comes from the respect and accuracy of a process. The grapes are placed directly in small crates and left to rest briefly before vinification. After crushing the must is left to macerate to extract colour and polyphenolic substances.
<b>Ageing</b>	After racking, the wine is left in tonneau which follows a period in bottles, fundamental for maturation.

### *Tasting Notes*

<b>Colour</b>	Beautiful, dark ruby colour, that tends to become garnet around the edges with ageing.
<b>Scent</b>	The generous bouquet evokes sensations of plum jam and pleasant balsamic notes.
<b>Flavour</b>	It's abundant and deep to the palate, juicy and dripping with blackberries, cherries and plum jam. In the mouth the tannins are full-bodied but velvety and the intense fruity flavours create a layered structure interspersed with a pleasantness that you will not forget so easily.
<b>Best served</b>	18°C
<b>Combinations</b>	deally suited to elaborate, succulent, tasty dishes of stews, fillets, polenta with game and mature cheeses.