

**Appellation**

Garda D.O.C.

Soil composition

Of glacial origin: moranic gravel with the presence of limestone and clay, with a ventilated and porous surface.

Position

North - West

Average Age of the Vines and Pruning Method

More than 20 years - Casarsa and Guyot

Vines

Cabernet Franc and Sauvignon

Vinification

The grapes are usually harvested between the last week of september and first of october. After crushing they are left in maceration for a rather long period with frequent pumpovers to extract the aromas varietal characteristics and colour. Racking completed, fermentation is carried out, followed by various decanting. The wine is left to mature for a few months in stainless steel vats before being bottled.

Ageing

After vinification, the wine remains a few months in stainless steel tanks.

Tasting Notes

Colour

Bright, deep ruby red.

Scent

Intense olfactory impact that evokes scents of freshly mowed grass evolving into notes of green pepper and spicy aromas.

Flavour

Typically distinct with tannins present but refined, harmonious and elegant.

Best served

18 - 19°C

Combinations

It reveals to be excellent combined with pork, boiled meat and hard cheese.