



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	15 to 25 years - Casarsa and Guyot
Vines	Merlot
Vinification	The grapes are usually harvested between the last week of september and the first of october. After crushing they are left to macerate for a rather long period with frequent pumpovers to extract the aroma varietal characteristics and colour. Racking completed, fermentation is carried out, followed by various decanting. The wine is then left to mature for a few months in stainless steel tanks before being bottled.
Ageing	After vinification, the wine remains in stainless steel vats.

Tasting Notes

Colour	Bright, lively, deep ruby red.
Scent	Crisp, sincere with pleasant notes of small red berries.
Flavour	Typically distinct with tannins present but refined, harmonious and elegant.
Best served	18 - 19°C
Combinations	Goes perfectly well with pasta with meat sauces, savoury pies, cold cuts and boiled meats.