

**Appellation**

Typical of the area - Garda Colli Mantovani D.O.C.

**Soil composition**

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

**Position**

South - East / South - West

**Average Age of the Vines**

20/35 years

**Vines**

Merlot, Rondinella, Cabernet Sauvignon, Sangiovese.

**Vinification**

The crushed, de-stemmed grapes are macerated for a few days at a controlled temperature in order to obtain the extraction of colour, of aromas and tannic substances. After racking, the fermentation process is completed. When racking is completed, the wine is left for a few months in stainless steel vats, ready to be bottled.

**Ageing**

Some months in stainless steel vats.

### *Tasting Notes*

**Colour**

An easy-to-drink- wine with a purplish-red colour.

**Scent**

A delicate scent with vinous notes and hints of small wood fruits such as black berries and black currants, and raspberries.

**Flavour**

Crisp, dry, with a balanced and harmonious relationship between softness and tannins.

**Best served**

16 - 18°C

**Combinations**

Goes perfectly well with a wide array of meat, hot, cold or cured, and pasta with meat or vegetable sauces.