

## RIBÒ D.O.C. GARDA CABERNET



### 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

More than 25 years

### Vines

Cabernet Franc and Sauvignon

### Vinification

Hand picked, in crates, between the last week of september and the first of october. After crushing the grapes are vinified in red and left in maceration for a fairly long period with frequent pumpovers to extract the aromas varietal characteristics and colour.

### Ageing

After decanting the wine is left in tonneau which then follows a period in bottles, fundamental for maturation.

## *Tasting Notes*

### Colour

Intense ruby red.

### Scent

Sincere wine endowed with an unmistakable clean scent, which recalls the varietal characteristics that makes it immediately recognisable. Bell peppers, black pepper, smokey foliage scents mixed with dark fruit of blueberries, black and red currants, raspberries, giving way to spicy herbaceous notes.

### Flavour

Well balanced that encourages you to drink. Full-bodied, harmonious and elegant, generous, endowed with a vigorous, lively freshness, and above all not too heavy.

### Best served

18°C

### Combinations

Its tannins and the herbal smokey notes go well with grilled meat, hamburgers, pasta with game ragù, casseroles and mature cheeses.