



Appellation

Alto Mincio I.G.T.

Soil composition

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

Position

North - West / South - West

Average Age of the Vines and Pruning Method

15 to 25 years - Casarsa and Guyot

Vines

Merlot and Cabernet

Vinification

After harvest, the de-stemmed grapes are vinified separately. The maceration on the skins is a rather long process and with frequent pumpovers to extract colour and the aromas varietal characteristics. After racking the fermentation is completed at a controlled temperature. Proceeding then to assemble the bases. Before bottling the wine is left for a short period in large barrels for maturation.

Ageing

It rests for a few months in tonneau.

Tasting Notes

Colour

A bright, deep, vivacious ruby red.

Scent

A successful bordeaux cut with a ruby red colour for this wine. With an intense scent of sweet spices and pleasant notes of small red woodfruits. The hint of vegetable notes is given by the contribution of cabernet.

Flavour

Tannins well present but refined. Extremely pleasant to the mouth, evokes lingering notes of red fruit, with a pleasant persistent olfactory taste.

Best served

18 - 19°C

Combinations

Pasta with game sauce, medium rare cooked red meat. But is best expressed combined with grilled red meat.