

**Appellation**

Alto Mincio I.G.T.

**Soil composition**

Morainic type with ventilated and permeable substrate.

**Position**

North - West

**Pruning Method**

Guyot - Spurred Cordon

**Vines**

Merlot and Cabernet

**Vinification**

The grapes are harvested directly into small boxes and rest there for 20/30 days to concentrate the sugars. The vinification continues in steel tanks at controlled temperature.

**Ageing**

30 months in capacious wood barrel (tonneau) and at least 12 months in the bottle.

### *Tasting Notes*

**Colour**

Garnet red.

**Scent**

It opens with a marasca cherry and plum jam and then gives way to balsamic notes.

**Flavour**

Full-bodied, well balanced and persistent.

**Best served**

18 - 19°C

**Combinations**

It pairs with long-cooked meats, game, mature cheese variety.