

RED WINE

NSA-NO SULPHITES ADDED

AS TRADITION TEACHES: NATURAL AND SULPHITE-FREE



APPELLATION

Garda DOC Rosso



GRAPE VARIETY

Rebo



SOIL

Second-level pebbly moraine soil (200 mt asl).



TRAINING SYSTEM

Single Guyot pruned at 6 Buds.



DENSITY PER HECTAR/YIELD PER PLANT

5000 plants/ha – 1,2 kg/plant.



PROCESSING

Hand-picked grapes – Maceration on the skins – Fermentation at 22-24°C for 20/24 days – Malolactic fermentation in steel tanks for about 20 days - Maturation in steel tanks for about 6 months – Immediately bottled to avoid oxidation.



SIGHT

Its outer edge is a clear ruby red colour with violet glints. The structure of the ends is medium-bodied and the glyceric core has a good consistency, viscosity is denoted by observing the walls of the glass.



NOSE

On the nose, the olfactory sensations are audacious and strong, the red fruit is wide and moderately ripe, with hints of cherry and plum.



PALATE

On the palate it is broad and mouth-filling, extremely vinous. In the mouth, textures of strawberry and plum are interwoven, giving freshness and softening the warmth of the red fruits of Rebo variety.



FOOD PAIRING

In pairing it is a wine that goes well with grilled red meat or a Fassona meat tartare.



SERVING TEMPERATURE

To be served at a temperature between 14 and 18° C in a wide-bowled tulip-shaped glass.



TASTING NOTES

Ruby red, with bold notes of ripe red fruit, vinous and with strong tannin.



0,75L

AVAILABLE SIZES