



RED WINE

TORRAZZO

*LIGHTNESS AND CLEANLINESS IN A RED WINE
OF EXTREME ELEGANCE*



0,75L

AVAILABLE SIZES



GRAPE VARIETY

Valtenesi Riviera del Garda Classico Rosso



APPELLATION

Groppello and Marzemino



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 for 15/18 days at 22/24 °C – Malolactic fermentation in steel tanks for about 20 days – Maturation in steel tanks for about 6 months – Ageing in bottle for 6 months.



SIGHT

Clear ruby red colour, with well-distributed and intact texture, medium-bodied, glyceric core of good texture whose viscosity is noticed observing the walls of the glass.



NOSE

On the nose, the smell sensations are soft but distinct, opening with an initial aromatic impact of scents of wild berries and violet, with a subsequent progression of red berry fruits as the glass is swirled. In the mouth, the flavor is pleasant, surrounded by complex and unexpected floral and fruity aromas, where cherry and raspberry stand out.



PALATE

Its zippy spine of acidity, well integrated with the other elements, makes Torrazzo a fresh wine on the palate, softening the intense heat of Groppello and Marzemino fruit from which it comes.



FOOD PAIRING

In pairing it is a wine that goes well with cold and hot dishes, suitable for the whole meal and as an everyday wine. Surprising is its combination with fatty freshwater fish.



SERVING TEMPERATURE

To be served at a temperature of 14/16°C in tulip-shaped wide-bowled glass.



TASTING NOTES

Ruby red, scents of wild berries and violet, fresh and with fine and elegant tannins.