



Rosso del Forte

Garda Colli Mantovani DOC

Grapes: Rondinella, Merlot, Cabernet Sauvignon, Sangiovese.

Vintage: 2017

Alcohol content: 13%

Vineyards: on the typical pebbly calcareous soil of the Garda morainic hills, with optimal exposition towards south-west. The Rondinella vines are trained with the double Guyot, while the others with the spurred cordon. Production: Merlot and Cabernet Sauvignon 100q/ha, Rondinella and Sangiovese 120q/ha.

Harvest: manual.

Fermentation: separate, in stainless steel tanks with 7-8 days of maceration on the skins.

Colour: bright ruby red.

Aromas: rich and elegant bouquet, reminding of cherries and raspberries.

Flavour: good body, elegant, with soft tannins..

Pairings: italian salumi, white meat, risotto.

Best served at: 14-16°C.

