

GARDA COLLI MANTOVANI
D.O.C.

Rosso



Grapes: Rondinella, Merlot, Cabernet Sauvignon

Vintage: 2019

Alcohol content: 12,5%

Vineyard: on a calcareous ground exposed toward south. The favorable microclimate, the tall vines and the optimal draining soil help us for an organic agriculture

Training system and production: GDC, with a production of 90q/ha

Harvest: manual, september

Vinification: in stainless steel tanks with 7/8 days of maceration

Refinement: in stainless steel tanks

Color: light ruby red

Aroma: fruity enriched with herbs mark

Flavour: dry, elegant with a good persistence and freshness

Food pairings: cheese, red meet and cold cuts

Best served: 12-14°C