

GARDA COLLI MANTOVANI
D.O.C.

Rosso del Forte



Grapes: Rondinella, Sangiovese, Merlot, Cabernet Sauvignon

Vintage: 2019

Alcohol content: 12,5%

Vineyard: pebbly and calcareous soil on the Morainic Hills of Garda

Training system and production: guyot and spurred cordon, with a production of 80q/ha

Harvest: manual, september

Vinification: in stainless-steel tanks with 7-8 days maceration

Refinement: in stainless steel tanks

Color: bright ruby red

Aroma: fruity, remembering cherries and raspberries

Flavour: good body, elegant, with soft tannins

Food pairings: ideal to accompany italian food such as pasta or pizza, but very good also with salami, ham and white meat

Best served: 14-16°C