

MANTOVA
I.G.T.

Rosso Saline

Awards:

- 2001 *Diploma di Gran Menzione* - Vinitaly
- 2011 *Medaglia d'Oro* - Emozioni dal Mondo
- 2013 *Rosa d'ORO* - Viniplus AIS



Grapes: 50% Merlot, 50% Cabernet Sauvignon

Vintage: 2016

Alcohol content: 14%

Vineyard: the wine takes the name from one of our earliest vineyards, "*Saline*", where this Merlot and Cabernet Sauvignon are cultivated. This vineyard grows on a particular calcareous soil rich in clay, with optimal exposition and a natural high quality production

Training system and production: spurred cordon and the old method «casarsa» with a production of 80q/ha

Harvest: Manual, september

Vinification: 10-12 days of maceration on the skin in stainless steel tanks

Refinement: 12 months in Allier oak tonneau, 2 years in bottle

Color: deep garnet-red

Aroma: intense and captivating with a long persistence. A little spicy, it has a very rich bouquet reminding wild berries

Flavour: softened tannins give a smooth and elegant wine, full-bodied and well structured

Food pairings: red meat, in partular with roasts, game, spicy meat, and seasoned chees

Best served: 16-17°C in large glasses