



# Rosso Saline

Provincia di Mantova Rosso I.G.T.

Grapes: Merlot 50%, Cabernet Sauvignon 50%

Alcohol content: 14%vol.

Vineyard: the wine takes the name from one of our eldest vineyards, “*Saline*”, where this Merlot and Cabernet Sauvignon are cultivated. A particular calcareous terroir rich in clay, with optimal exposition and a natural, high quality production. The vines are trained with two systems: spurred cordon and “casarsa”.

Harvest: manual.

Fermentation: 10-12 days in stainless steel tanks.

Ageing: 12 months in Allier oak tonneau, 2 years in bottle.

Colour: deep garnet-red.

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

Flavour: dry, full-bodied and well structured.

Pairing: red meat in general, but it gives its best with roasts, game, spicy meat, and seasoned cheese.

Best served at 16-18°C.

