



# BOLERO GARDA DOC CABERNET

**“AN ELEGANT WINE WITH A RICH  
STRUCTURE AND BODY”**



## PRODUCTION AREA

Vineyards are located in the hilly area of Monzambano, a little town close to the southern shore of Lake Garda.

## GRAPE VARIETY

100% Cabernet

## HARVEST AND VINIFICATION

Harvest begins the first week of October. Before being softly pressed the grapes are dried for about 2 months in a special room with controlled temperature and humidity. Maceration takes place on the skins for 10-14 days, in order to enable complete extraction of the wine's ripe fruit aromas. After a year in stainless steel tanks the wine is refined in wood casks for about 12 months.

## COLOR

## TASTING NOTES

Its colour is deep, velvety red. On the nose it has dried plum, cherry, spices, leather with a smoky hint of tobacco on the nose. The ripe red fruits melt with a good acidity and smooth tannins on the palate. An elegant wine with a superb structure, full-bodied and rounded.

ALCOHOL 14% 

## THE ADVERT

Drink in large glasses to oxygenate and discover the rich bouquet. Fantastic with game and red meat.

