



TERRE DI VIRGILIO ROSSO

**“RICH IN AROMA AND TASTE,
AGED IN WOOD”**

PRODUCTION AREA

The grapes for this delightful red wine grow in Monzambano, a little town surrounded by the hills, close to the southern cost of Lake Garda.

GRAPE VARIETY

45% Cabernet Sauvignon, 45% Merlot and 10% Corvina.

HARVEST AND VINIFICATION

After the harvest time, about the first week of October, the grapes are dried at controlled temperature and humidity. The maceration, which lasts 10-12 days, is followed by a soft pressing and a long fermentation. The final product is aged in oak barrel for 2 years.

COLOR

TASTING NOTES

It shows a deep red with garnet highlights. It has spices, leather and light tobacco flavours on the nose. This wine is elegant, rich, full-bodied with round, velvety and ripe tannins on the palate.

ALCOHOL 14,5% 

THE ADVERT

If you can not open it an hour before serving, use large glasses to oxygenate it better. Excellent for braised and cheeses.

