



CABERNET GARDA DOC

“CHARACTERISTIC, SOFT AND
VELVETY RED WINE”



PRODUCTION AREA

Vineyards are situated in the area between the temperate south coast of Lake Garda and the hills northwest of Mantua.

GRAPE VARIETY

100% Cabernet

HARVEST AND VINIFICATION

The Cabernet harvest starts around the middle of September and is followed by 10-12 days of maceration at a controlled temperature. After the fermentation the wine is refined in stainless steel tanks, to preserve the fruitiness and the typical flavour of these grapes.

COLOR

TASTING NOTES

It shows a ruby red colour, on the nose it has plum, cherry with a hint of vegetal and herbaceous tones. On the palate it has ripe berry fruits with soft and smooth tannins.

ALCOHOL 13% 

THE ADVICE

Perfect with lasagne, or potato gnocchi and pasta with rich and tasty sauces. It goes well with grilled red meat.

