



# 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.

