

Garda DOC

CABERNET MERLOT

AREA OF PRODUCTION: Moraine small hills south of lake Garda,
town of Cavriana, Loc. Campagnolo.

TYPE OF TERRAIN : Moreine, sandly-pebbly, slightly calcareous.

HEIGHT s.l.m. : 100-130 m. SHAPE OF FOSTERING: Spur cordon.

GRAPEVINE AGE: 40 years old, hectare yield 50-70 q.

VINE VARIETY: Cabernet Franc 80% Merlot 20%

HARVEST: Manual in crates the mid september and mid october.

VINIFICATION: Light drying in small crates for about 25 days of Merlot
grapes and over-ripening of Cabernet Franc grapes.

Fermentation with the skins for about 12-14 days, with frequent
rack and return and manual wine-crushing. After the draining off
follows the natural malolactic fermentation. Refinement of 6/8
months in second passage French oak barrels.

BOTTLING: In the following year of the harvest, commercialization
four months after refinement in the bottle.

ANALYTIC DATA: Alcohol : 13,5 % vol. Total extract : 34 g/l
Total acidity : 5,7 – 5,8 g/l pH : 3,60-3,65
Sugar residual : About 3,5 g/l

COLOUR: Bright ruby red

AROMA: Intense with aroma from black fruits (blackberries blueberries)
and pleasant vegetable scents. A smoky and spicy note is clearly perceived.

TASTE: wide, finely grassy, with vigorous and well aligned tanninis.

With vibrant freshness and long persistence.

