

GARDA COLLI MANTOVANI ROSSO D.O.C. RUBINO

Variety: 40% Merlot, 40% Cabernet Sauvignon, 20% Rondinella.

Production zone: Garda; old property vineyard planted in 1990 with selected vines. Located in Cattani estate at West side of Lake Garda. Sits at 170 m above sea level.

Soil: Sandy-calcareous with clay (20%), exposure from the East to West.

Harvest: Manual, with strict selection of the grapes in the vineyard.

Yield per hectare: 90 q/Ha of grapes.

Harvest time: Second decade of October.

Vinification: Maceration for 15 days at a controlled temperature between 22 and 25°C with frequent repressing of must over lees in stainless steel tanks. Wine drawing and fermentation are concluded after about 20 days. Malolactic fermentation takes place in wood.

Maturation: Kept for about 18 months in Barriques made of oak from Allier of 20 hl capacity. Kept in bottle for another 12 months before release.

Bottling: First decade of March.

Top: Natural cork.

Sensory characteristics: Ruby red with purple hues, intense bouquet with notes of raspberries and wild berries, fragrances of spices and wild flowers. On the palate it has a good tannic balance, which enhances its fullness giving high complexity of its structure.

Serving temperature: 18/20° C.

Average life of Wine: Wine with good aging. Fabulous even after 4 years.

Food matches: Indicated as accompaniment with tasty dishes, pasta, lasagna, risotto with meat, medium aged cheeses, cold cuts, roasts, grills, game and spicy dishes.

Analytical data:

Alcohol: 13% vol.

Total acidity: 5,40 g/l. Ph: 3,30.

Net dry extract: 32 g/l.

Total sulfur dioxide: 80 mg/l.

Wine Maker: Corrado Cattani

