



ROSSO GARDA CLASSICO D.O.C.

Classification: Lugana DOC

Variety: Groppello, Marzemino, Sangiovese and Barbera

Provenance: Demesse Vecchie, Desenzano Del Garda (Brescia)

Yield/ha: 100 quintals/hectare

Vinification and maturing: manual harvesting into boxes, grape destalking with minimum pressing, maceration at a controlled temperature, alcoholic fermentation via selected yeasts, complete malolactic fermentation.

Alcohol content: 12.50%

Acidity: 5.5 g/l

Organoleptic characteristics: a lively colour tending towards violet, the intense scents remind of wild fruit, to the mouth it reveals good structure on a velvet and harmonious base.

Serve with: it accompanies first dishes with meat sauce, red meats which are not too elaborated, cold cuts and hard paste cheeses. Excellent with meat grills and oven tench.

