

INDICAZIONE GEOGRAFICA TIPICA

Bral Rosso Verona

Production area

Bardolino, on the Lake Garda eastern shore.

Soil composition

Hill soils of morainal origin.

Grapes

Corvina, Cabernet Sauvignon, Merlot,
Corvinone e Rondinella.

Alcohol content

14,5% vol.

Colour

Intense ruby red.

Bouquet

Floral aromas with hints of well ripened fruits.

Taste

Full, rich and intense flavor.

Harvest

At the end of September, hand selection of
the best grape bunches.

Vinification and production system

Traditional vinification after a drying grapes process
for at least 1 month and half.

Aging

In durmast barrels for 1 year, depending on
the vintage.

Preservation

Store in a dry and dark place. Wine for aging,
we advise you to keep it in a horizontal position.

Serving suggestions

Wine to be best served at a temperature of 16-18°C.
To be uncorked 1 hour before pouring.

