



# C A S E T T O



## IGT ROSSO VERONA BRAL

**Production Area:** Bardolino, on the Lake Garda eastern shore.

**Soil Composition:** hill soil 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 one month and half.

**Aging:** in durmast barrels for one 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 one hour before pouring.

**Food combination:** excellent to pair with grilled meat, aged cheeses and dark chocolate.

*SOCIETÀ AGRICOLA CASETTO di Aldo Brancher & C. s.r.l.*

Via Monte Noal e Pigno, 8

Cisano di Bardolino, Verona

+390456229130 - [info@agricolacasetto.it](mailto:info@agricolacasetto.it)

[www.agricolacasetto.it](http://www.agricolacasetto.it)