



C A S E T T O



IGT ROSSO VERONA DECANTO

Production Area: in the heart of the Morenic hills, on the eastern side of Lake Garda.

Soil Composition: hill soil of morenic origin with pebbles deposited by glaciers during the Quaternary.

Grapes: Corvina, Rondinella, Cabernet Sauvignon, Merlot, Marzemino, Corvinone.

Alcohol Content: 13,5% Vol.

Colour: ruby red.

Bouquet: intense and enclosed fragrance of red fruits with hints of black cherry and plum.

Taste: it is a fine, tannic and balanced wine with an excellent structure.

Harvest: at the end of September by hand with selection of grapes.

Vinification and Production System: traditional "Ripasso" vinification process with a short stay on the dried grapes. Finally there is fermentation at controlled temperature.

Aging: in durmast barrels for four-six months and successively in stainless steel vats.

Preservation: store in a dry and dark place. We advise you to keep it in a horizontal position.

Serving suggestions: to be served at 16-18 °C temperature. To be uncorked 30 minutes before pouring.

Food combination: excellent to combine with grilled meat, tartare and tasty vegetables.

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