

BERTAGNA

# MONTEVOLPE ROSSO

I.G.P. ALTO MINCIO

<b>Colour</b>	Ruby red intense
<b>Aromas</b>	Intrusive, notes of mature red fruits
<b>Taste</b>	Full-bodied, harmonious, pleasant
<b>Alcohol content</b>	15%
<b>Serving temperature</b>	20-22 °C - 57.2 °F
<b>Food pairing</b>	Red meat, roast, game, mature cheese; it's a good sipping wine.

**Bottle content:**



<b>Grape varieties</b>	Merlot 40% - Cabernet 40% - Corvina 20%
<b>Production area</b>	Cavriana, Mantova (MN)
<b>Altitude</b>	170 ML A.S.L.
<b>Soil costitution</b>	Morenic
<b>Vine training system</b>	Pruned-spur cordon-trained
<b>Harvest</b>	September
<b>Vinification</b>	Manual harvesting. Drying of the grapes in small boxes, soft pressing of the grapes, meceration on the skins for 15-20 days, start temperature controlled fermentation in stainless steel vats, refinement in tonneaux and big barrels of french oak for at least 15-20 months. Ageing in the bottle for minimum 10 months