

BERTAGNA

ROSSO DEL BARONE

I.G.P. ALTO MINCIO

Colour	Garnet
Aromas	Intense, intrusive, herbaceous
Taste	Dry, full-bodied, slightly tannic
Alcohol content	14,5%
Serving temperature	18-20 °C - 64.4-68 °F
Food pairing	Red meat, roast, game, mature cheese

Bottle content:



750 ml



Grape varieties	Cabernet Sauvignon 85% - Cabernet Franc 15%
Production area	Cavriana, Mantova (MN)
Altitude	170 ML A.S.L.
Soil costitution	Morenic
Vine training system	Pruned-spur cordon-trained
Harvest	September
Vinification	Manual harvesting. Drying of the grapes in small boxes, soft pressing of the grapes, maceration on the skin for 15-20 days. Start temperature controlled fermentation in stainless steel vats and refinement in tonneaux of french oak for 12-15 months. Ageing in the bottle for 6 months