



Rugra IGT Verona Red Wine

Production area: Lake Garda – Lazise – vineyards “Laghetto” and “La Peschiera”

Soil: sandy-loamy soil, with high stone contents

Grape growing system: vertical shoot positioning

Vine stocks per hectare: 4500

Vine variety: Merlot 90% Oseleta 10%

Harvest time: middle of October

Method of harvesting: hand-harvesting in large crates suitable for a delicate handling of the grapes

Vinification: the selected grapes are slowly dried, (about 15% original weight loss), at room temperature through forced and natural ventilation. The alcoholic and malolactic fermentation is induced for two months with selected yeasts and bacteria, suitable for having effect on much concentrated must. Aging in middle-small barrels for 12 months and bottling for minimum further 12 months follow the biological processes.

Tasting and gastronomic notes: semi-dry, concentrated, mouth filling, full or aroma, red wine. Aroma full of ripe blueberries, blackberries and raspberries reminding of the related jams. Dense and full flavor, both from a physical and sensory point of view. The partial grapes aging would lead to the concentration of all pleasant fruit-driven hints rather than produce a sweet wine. Its substance and character prevail the barrel aging. Wine suited for savoury red meats or seasonal cheeses, but it is also perfect as meditation wine after meals. Alcohol content: 15 % Vol.

Consumption is recommended within 120 months following the harvest, wine to be served at 18°C in glasses with wide bowl and open rim. Store in cool and dark places.