

Tipology

Ulderico rosso IGT

Grape varieties

Corvina, Merlot

Vineyard

The grapes are grown at GDC and Trentino pergola, with a production of about 3.5 kg per plant. The moraine terrain is located in the southern part of Garda Lake.

Grape harvest

By hand, carefully selecting the ripest grapes, perfectly healthy, between late September and October.

Drying process

In a dedicated storeroom, at natural conditions of temperature and humidity, for a period of about 3 months depending on the weather trend.

Vinification

The grapes undergo a destemming and soft mashing. The mash is then fermented with selected yeasts in stainless steel tanks, and fermentation continues slowly at low temperatures, in order to extract the best color, tannins and aromas out of the skin.

Ageing

For at least 12 months on the yeasts in stainless steel tanks at controlled temperatures. A part is refined in oak barrels.

Tasting notes

The color is red impenetrable and on the nose we find a wide range of flavors ranging from blackberry jam to cherry liqueur, then leaving space for clear hints of toasted coffee, dark chocolate, vanilla and cinnamon. At the palate is perfectly balanced, warm and silky.

Food matching

Its structure bears and supports the most noble and precious culinary combinations such as game and braised. Its strong and refined personality allows it to be consumed alone as a meditative wine.

Serving temperature

Temperature 18 ° C



Analytical characteristics

Alcohol: 16.5% vol.

Acidity: 5.00 g / l

pH: 3.79

Tot. Dry extract : 46.3 g / l