

## Tipology

Sweet wine

## Grape varieties

Merlot

## Vineyard

The grapes are cultivated at GDC, 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 larder, 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 inoculated 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 maroon and on the nose it is intense we find a wide range of flavors ranging from ripe red fruits, violet and spices. At the palate his structure and the alcohol content are accompanied by the residual sugar that make it sweet, warm, velvety and enchanting.

We can notice also a long persistence of jam.

## Food matching

Its structure supports aged cheese, bittersweet chocolate and sweets as Pandoro di Verona

## Serving temperature

Temperature 12-14 ° C

