

IL GUARDIANO

BENACO BRESCIANO ROSSO I.G.T.

The composition of Groppello, Marzemino, Barbera and Sangiovese grapes, with an accurate vinification method, allow to concentrate and bring out the characteristics of this wine: very soft tannins and exuberant aromas. It has a lively purple color, velvety and harmonious texture with intense scents of wild berries.

APPELLATION

Benaco Bresciano Rosso I.G.T.

WINEMAKING

Manual harvesting into boxes, grape de-stalking with minimum pressing, maceration at a controlled temperature, complete malo-lactic fermentation.

TASTING NOTES

A lively color tending towards violet, the intense scents remind of wild fruit, on taste it reveals good structure on a velvety and harmonious base.

PAIRINGS

It accompanies first dishes with meat sauce, red meats, cold cuts and hard paste cheeses. Excellent with meat grills and grilled octopus.

Contiene solfiti - Contains Sulfites - Enthalt Sulfite

PRODUCED IN ITALY

