



LA MERIDIANA

VALTÈNESI D.O.C.

The last denomination of Garda lake zone must be for our wine farm a back to basics, when they produced only one red wine mixing all our grapes variety.

Today it is produced with 50% of Gropello and 50% of mix between Barbera, Sangiovese, Marzemino and Rebo. The result is an intense, elegant and harmonious wine.

TECHNICAL DETAIL

WINE: Valtènesi D.O.C

GRAPES BLEND: 50% Gropello - 10% sangiovese - 10% Marzemino
10% Barbera – 20% Rebo

GRAPES PRODUCTION PER HECTARE: 8,5 ton

PLANTING DENSITY: 3500 vines/ha

PALNTING SYSTEM: Guyot espalier

EXPOSURE: South-East, 180 metres above sea level

SOIL TYPE: morainic, medium mixture, loose, good drainage, grassy

GRAPES MANGEMENT: : manual defoliation and thinning

WINE-MAKING TECHNIQUE: traditional red wine vinification, 7 days of maceration, aging and refinement in stainless stealteal

ORGANOLEPTIC CHARACTERISTICS:

Colour: strong ruby red

Bouquet: intense, sharp, winy, pleasantly fruity

Flavour: sapid, fine, rich in fruit and slightly tannic

Body: full and round

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Alcohol: 13%

Residual sugar: dry

Total acidity: 5,50

Pairing: tasty dishes, red meat

