

Brentino



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| Location of vineyard: | the best Vineyard areas of the DOC of Breganze |
| Exposure and type of land: | volcanic and tuffaceous hills |
| Grape variety: | 55% Merlot 45% Cabernet sauvignon |
| Vine layout: | manual selection of the clusters and fermentation in stainless steel containers, seven days of maceration |
| Aging: | half of the wine for one year in stainless steel tanks and half in French oak barriques, 1/3 new oak |
| Color: | deep ruby-red |
| On the nose: | seductive aromas of blackberries and dark cherries, along with hints of cedars and forest from the one year of aging in French barriques |
| In the mouth: | the wine is dry and full-bodied, which balance harmoniously with its firm tannic backbone and distinct dark flavors, which persist well into the finish Nice pairing with first course with meat ragout, roasted or grilled meat and hearty stews. |