



Brenaco Bresciano Rosso IGT



Grapes > 40% Cabernet Sauvignon, 25% Merlot, 10% Cabernet Franc and 25% Rebo

Production area> Rolling hills, close to Garda lake, between 100 to 250 mt altitude: with plains, ponds and natural springs nurturing vineyards and olive groves.

Soil> Morenic soils that were born from rocky debris deposited by the great Garda glacier two million years ago. Rocky and calcareous.

Climate> Particularly mild Mediterranean climate vivified by the winds.

Winemaking> Grapes are partially destam med by hand, to ferment in cement tanks and barrels, without temperature control for, “as long as it takes!”. The wine is then left on the skins for for other few weeks, until it meets the levels of complexity and expressiveness sought. The wine is raked from tank to barrel and barrel to tank. Until “is ready”, and this could take even 2/3 years

Serving Temperature> 18-20 °C

Alcohol Content> 14.00% vol

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