



SANSONINA



SANSONINA MERLOT

Appellation: Merlot Garda DOC

Geographical location: Peschiera del Garda

Grape varieties: 100% merlot

Average age of vines: 15 years

Soil type: clayey

Vineyards: high planting density with 8,500 plants per hectare, spurred cordon training system

Yield per hectare: 80 tons

Vinification: harvesting of the grapes in crates, cooling of the grapes, destemming and fermentation in small steel vats, aging in small oak barrels for 18 months and aging in the bottle for at least 6 months

Color: garnet ruby red, intense and dense

Nose: rich and compact, broad and complex, warm and fruity; hints of ripe red fruit, jammy (plum, cherry, blueberry), cocoa and a slight herbaceous note can be sensed

Taste: even full, warm, full-bodied but very elegant at the same time, round, soft, caressing, extraordinary aromatic persistence

Food pairings: ideal with roasts, game and aged cheeses