

DOC Breganze red wine

# BREGANZE DOC BOTACIN 2015

**Grape variety:**

Blend of Merlot, Cabernet Sauvignon and Cabernet Franc.

**Exposure:**

Both hillside vineyards are west-facing

**Soil type:**

Red soils of basaltic origin, well structured and rich in minerals.

**Breeding system:**

Guyot and spurred cordon.

**Grape production per hectare:**

70 q.

**Harvesting period:**

First ten days in October

**Vinification and refining:**

The grapes are harvested at full phenolic ripeness. It is immediately destemmed without crushing. After a pre-fermentative maceration, a natural fermentation with indigenous yeasts starts and lasts for several weeks in our special steel tanks where the must and skins are stirred thanks to the gases produced during fermentation, without the aid of other machinery. Once the alcoholic and malolactic fermentation is complete, the wine is transferred to small French oak barrels under the manor house where it continues its aging.

**Alcoholic content:**

13%.

**Organoleptic test:**

The wine has an intense ruby red colour with bright violet hues. On the nose it is warm, enveloping, velvety and harmonious. Intense sensations of cherry jam are accompanied by delicate hints of redcurrant, blackberry and raspberry. It is elegant, spicy, well-balanced, savoury and structured, with a slight tannic hint that increases its persistence. Fruity notes even with a greater perception of spices such as cinnamon and vanilla strongly return on the retro-olfaction.

**Gastronomic combinations:**

Main courses of red meat and game, sliced steak and mature cheeses

**Serving Temperature:**

18°C.

