

RED WINE

FOREVER YOUNG BIO

A "FOREVER YOUNG" WINE, LIKE OUR UNCLE BORTOLO



□ APPELLATION

Garda Rosso DOC



GRAPE VARIETY

Merlot and Rebo

SOIL

Clayey soil.

TRAINING SYSTEM

Guyot monolateral with 6 Buds.

DENSITY PER HECTAR/YIELD PER PLANT

4500 plants / ha – 1 kg per plant.

PROCESSING

Short maceration of the destemmed grapes on the skins for 2-3 days, followed by racking. Fermentation continues in stainless steel without skins. The wine is then racked and bottled.

SIGHT

Bright ruby red.

NOSE

On the nose, the youthful, fresh, and fragrant undergrowth opens up an inviting and lively aromatic bouquet.

PALATE

On the palate, it presents itself with an enveloping smoothness and a medium structure, highlighting a vertical and fine elegance, accompanied by electric freshness, maintaining excellent tension and harmony.

FOOD PAIRING

Ideal as an aperitif or paired with lightly seasoned fish dishes or white meats.

SERVING TEMPERATURE

10-13° C

TASTING NOTES

Bright ruby color. Notes of fresh red berry fruit. Vertical, fresh, and bright.

