



Rosso di Margherita

Alpi Retiche IGT

Grape varieties	Lagrein Nebbiolo
Altitude	400 - 600 m a.s.l.
Exposure	South East
Soil	Fairly pebbly due to the presence of granitic and gneiss gravel, sandy and slightly silty with very little clay. On high-altitude terraces, very sunny with big temperature variations.
Training system	Guyot-trained in north-south rows on terraces.
Vineyard density	4000 vines per ha
Grape yield in wine	6000 kg
Alcoholic Fermentation	65%
Malolactic Fermentation	In stainless steel.
Ageing	In wood. In barriques for 12 months, then 6 months in the bottle.
Organoleptic qualities	Ruby-red with evident garnet hues and fleeting flashes of orange. Intense on the nose, ethereal, persistent with hints of cherry, smoky with a slight vegetal note of cut hay. Full-bodied wine, slightly tannic, tasty and well-orchestrated.
Alcohol content	12.5% vol
Serving temperature	16° - 18°
Food pairing	Red meat, stews, game. Traditional mountain cuisine: polenta and cheesy pasta dishes (<i>Pizzoccheri</i>).

Contains sulphites | Produced in Italy | ICQRF SO/2182