

MONTECORNO
REBO BENACO BRESCIANO IGT

Grape varieties: 100% Rebo
(Merlot X Merzemino).

Production area: Desenzano del
Garda, Montecorno.

Surface: 06.50 Ha.

Soil: Total.

Training method: Prevelent
calcareous origins.

Type of cultivation: Row training
with Gouyot pruning.

Planting year: 1990

Harvest period: September.

Winemaking: Fermentation
begins at controlled temperature in
steel vats. It ends the fermentation in French
oak barriques for one year long.

Color: Intense red.

Nose: Nobel, red forest berry,
vanilla and jam.

Taste: Full, harmonious,
perfectly tannic.

Serving temperature: 18/20° C

Matching dishes: Red meat, roasts,
and game.

