

## Le vigne Wines

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### **BRAGAGNA CABERNET SAUVIGNON GARDA D.O.C.**

**Grape varieties:** 90% Cabernet Sauvignon, 10% Cabernet Franc.

**Production area:** Lugana di Sirmione, Antica Bragagna farm.

**Surface:** 04,00 Ha.

**Vineyard's average altitude:**  
72 Mt. above sea level.

**Soil:** Total.

**Training method:** Prevalent calcareous ground.

**Type of cultivation:** Row training with Gouyot pruning.

**Planting year:** 1975

**Harvest period:** September.

**Winemaking:** Fermentation begins at controlled temperatures in inox steel vats. It ends the fermentation in French oak barriques for about 24-36 months long. Stored in bottles 12 months.

**Color:** Intense red.

**Nose:** Noble, redberry, vanilla and Jam. Important hints of tea.

**Taste:** Full, harmonious, perfectly Tannic.

**Serving temperature:** 18/20° C

**Matching dishes:** Red meat, roasts, and game.

