

Le vigne Wines



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 clay soil

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 toasted almond. Important hints of tea.

Taste: Full, harmonious, perfectly Tannic.

Serving temperature: 18/20° C

Matching dishes: Red meat, roasts, and game.

