



Rotwein Botticino DOC Cobio

Descrizione

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Rotwein Botticino DOC Cobio

Rebsorten: Barbera 40%, Sangiovese 30%, Marzemino 20%, Schiava Gentile 10%

Cobio ist der edelste Rotwein unserer Kellerei.

Er kommt aus einem der besten BÄ¶den des Anbaugebiets fÄ½r Botticino DOC, wird in StahlbehÄ¶ltern verarbeitet und reift in franzÄ¶sischen 15 hl EichenfÄ¶ssern.

Zeigt eine rubinrote Farbe und entfaltet ein wundervolles Bukett mit wÄ½rzigem Noten.

Im Geschmack harmonisch und kÄ¶rperreich, trocken, krÄ¶ftig; passt zu anspruchsvollen Bratengerichten.

Bei 18-20Ä° C servieren.

Vino Rosso Botticino DOC Cobio

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Italian Wines Production

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Wines

[Lugana wine DOC Cascina Ardea](#)

[Lugana wine DOC Etichetta Oro](#)

[Botticino red wine DOC Uve di Mattina](#)

[Botticino red wine DOC Cobio](#)
[Garda Marzemino DOC red wine](#)

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Autore

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