



Botticino Red Wine DOC Cobio

Descrizione

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Botticino Red Wine DOC Cobio

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

WINEMAKING: Pressing soft,fermentation and maceration on the skins about 20 days

AGEING: 24 months in french oak barrels of 15 HL, refining 6 months in bottle before being sold.

CHARACTERISTICS: Intense ruby red, is our most excellent red wine, completely and harmonious, with rich grapy fragrances, in mouth it is pleasantly warm, harmonic and balanced.

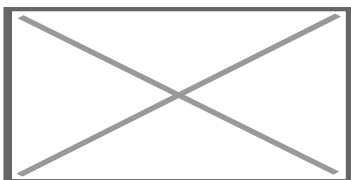
SERVING TEMPERATURE: 18-20° C

SUITABLE FOR ACCOMPANYNG: Read roasts and braised meats

Vino Rosso Botticino DOC Cobio

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Azienda Agricola Benedetto Tognazzi di Tognazzi Giuliano
Italian Wines Production

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Wines

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[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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Azienda Agricola Benedetto Tognazzi di Tognazzi Giuliano

P. IVA 04304330980

Via Sant'Orsola 161,

25135 Caionvico (Brescia) Italia

Tel. e Fax: 030 2692695

e-mail: agricolatognazzivini@libero.it

cell. [328 2141472](tel:3282141472) / [329 2210076](tel:3292210076)

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Giugno 8, 2023

Autore

tognazzivinigmail-com