



Red wine Botticino DOC Uve di Mattina

Descrizione

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Red wine Botticino DOC Uve di Mattina

This wine is made from grapes from the winery's vineyards in Botticino. The wine is made in stainless steel tanks at controlled temperatures. After malolactic fermentation, the wine is aged at least 24 months in French oak barrels of medium size (15-20 HL) Vinous intense, slightly ethereal, deep ruby

red with garnet, full, velvety, well structured with a fair and balanced tannins. This wine is a combination of four grape varieties: Barbera that gives structure and characteristics of aging capacity; Marzemino local variety that makes a significant contribution to the color, to the typical aromatic and body; Sangiovese providing aromatic elegance and pleasing smoothness to the taste; Finally Schiava Gentile to add a touch of freshness.

COMPOSITION WINE: Barbera 30%, Sangiovese 30%, Marzemino 30%, Schiava Gentile 10%

CHARACTERISTICS: Red wine linked to the land from which it arises. Aging 24 months in french oak barrels 20 hl. Strong winy aroma, slightly alcoholic, red rubin intense colour with garnet reflections, full, velvet, balanced tannins.

This wine is produced in a small DOC area from the combination of four grapes: Barbera that gives structure and aptitude to aging, Marzemino a local variety of grape that contributes to its colour, body and aroma, Sangiovese that gives elegant fragrance and pleasant softness to the taste, Schiava Gentile that adds bit of freshness.

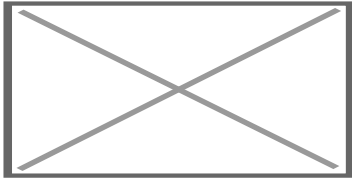
SUITABLE FOR ACCOMPANYNG: With and red meat, game and cheese.

HOW TO SERVE IT: The right temperature for drinking is 18-20 c. The right glass is a clear crystal goblet.

Uve di Mattina, etichetta

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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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Autore

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