



Rosso del Cuntì

Riviera del Garda classico
Denominazione di Origine Controllata
ROSSO SUPERIORE

Rosso Superiore is obtained from the historical blend of the Riviera del Garda Classico, using a higher percentage of Marzemino, harvested late, compared to Gropello, Sangiovese and Barbera. Light to medium-bodied but pleasant and fresh at the same time, fruity and spicy, it is made from grapes collected from plots of a few hilly vineyards, perfect for producing an important and medium-aged red.

GRAPES:

Marzemino 60%, Gropello di Mocasina 20%,
Barbera 10% Sangiovese 10%

WINE-GROWING AREA:

Mocasina

SOIL:

Moraine

TRELLISING SYSTEM:

Guyot

YIELD PER HECTARE:

80 q.li/ha

Technical notes:

Deep ruby red with garnet reflections, not very penetrable. Complex and varied bouquet, with ethereal tannins with aromas of black berry fruit such as blackberry, black cherry, black currant with a spicy note of cinnamon and black pepper.

Pairings:

Full-bodied red that prefers tasty dishes based on red meats such as "spiedo bresciano" (specialty of this area based on various meats cooked slowly on skewers), beef "tagliata" (sliced grilled t-bone steak) and stews. Excellent also with local salami, game and aged cheeses.

Alcohol: 13% vol

Serving temperature: 16-18° C



La Torre Azienda Agricola

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