



Il Torrione

Riviera del Garda classico
Denominazione di Origine Controllata
ROSSO SUPERIORE



Full-bodied, complex, robust and austere/structured, with powerful tannins but smooth. It is our spearhead, a Riserva that represents the terroir of the moraine hills, and its grapes, as no one has ever done before. It is obtained by assembling grapes from six different plots of our best vineyards to have all the characteristics necessary to obtain a structured aged red: old vines with an average age of 50 years.

GRAPES:

Marzemino 70%, Rebo 20%, Groppello di Mocasina 10%

WINE-GROWING AREA:

Mocasina

SOIL:

Moraine

TRELLISING SYSTEM:

Guyot

YIELD PER HECTARE:

65 q.li/ha

Technical notes:

Very intense ruby red, warm, with garnet reflections, not very penetrable.

Important reserve, large-bodied, full, ample, with a decisive but elegant structure, soft, round, warm and with great balance. The tannin is powerful, dominant, but smooth. Acidity and freshness still present, accompanied by the typical sapidity and minerality that express these grapes grown in moraine soil. Very long and persistent finish with aftertaste of cocoa and licorice.

Pairings:

Ideal with meat dishes, especially game-based. Excellent to combine with very mature hard cheeses.

Also very pleasant between meals as a meditation wine.

Alcohol: 14,5% vol

Serving temperature: 18-20° C

La Torre Azienda Agricola

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