

Ca' dei Frati

Ronchedone Vino da Tavola Rosso

REGION

Lombardy

VARIETY

Marzemino, Sangiovese and 10% Cabernet



In the area where the first morainic hills rise, remarkably substantial and powerful red wines are obtained and Ronchedone is the ultimate demonstration of this. Highly popular from the moment it began to be realised that certain zones and certain microclimates were suitable to obtain a wine like this.

Soil composition: limestone – clay, limy and sandy

Cultivation system: Simple Guyot and spurred cordon

Vinification type: maceration in steel with prolonged contact

Malolactic fermentation: carried out

Refinement and development : in barriques for 14 months, followed by 10 months in the bottle

TASTING NOTES

Very rich on the nose with hints of red fruit, crushed blueberries, Marasca cherries in alcohol, balsamic and jam aromas. On the palate, it is powerful and incisive, clean, savoury with the fine acidity that is the mark of the land of Benaco.

FOOD PAIRINGS

Perfect to accompany medium to well-cooked red meats, game of feather and fur, seasoned cheeses, rich pasta and soup with meat.