

BERTAGNA

DOLCEVOLPE BIANCO

I.G.P. ALTO MINCIO

Colour	Gold yellow with amber reflections
Aromas	Delicate, pleasant, honeyed
Taste	Aromatic, full and round
Alcohol content	15%
Serving temperature	10-12 °C - 50-53.6 °F
Food pairing	Sweets based on flours: fruit tart, Rose cake, grandmother's cake.

Bottle content:



500 ml



Grape varieties	Merlot 40% - Cabernet 40% - Corvina 20%
Production area	Cavriana, Mantova (MN)
Altitude	170 ML A.S.L.
Soil costitution	Morenic
Vine training system	Pruned-spur cordon-trained
Harvest	September
Vinification	The best grapes of this vine are carefully selected on site. The grapes are laid out on espalier until they have reached the right degree of drying. Maceration on the skins for 15-20 days, start temperature controlled fermentation in stainless steel vats and refinement in barrique of french oak for 12 month. Ageing in the bottle for 6 month.