

BERTAGNA

ROSSO DEL NANDO

I.G.P. ALTO MINCIO

Colour	Ruby red intense
Aromas	Intrusive with notes of berries
Taste	Intese, aromatic
Alcohol content	13,5%
Serving temperature	18 °C - 64.4 °F
Food pairing	Risotto, aromatic soups, white and red grilled meat, mature cheeses.

Bottle content:



750 ml



Grape varieties	Merlot 100%
Production area	Cavriana, Mantova (MN)
Altitude	170 ML A.S.L.
Soil costitution	Morenic
Vine training system	Pruned-spur cordon-trained
Harvest	September
Vinification	Slight drying of the grapes directly on the plant, soft pressing of the grapes, maceration on the skins for 15-20 days. Start temperature controlled fermentation in stainless steel vats for 1 year. Ageing in the bottle for 6 months