

— Evaluna

Rosso Garda

Denominazione di Origine Controllata



SANSONINA



Born from Cabernet Sauvignon and Cabernet Franc, this wine interprets a lesser-known but deeply rooted tradition with style and restraint. Fresh, balanced, and enveloping, it unites elegance and character in natural harmony.



Grape variety: 65% Cabernet Sauvignon, 35% Cabernet Franc.

Average age of the vineyard: 25 years.

Training system: Guyot.

Number of buds per plant: 6/8 per plant.

Yield per hectare: 65 quintals.



Vineyard location: Peschiera del Garda, Sansonina.

Average altitude of the land: 80 m above sea level

Type of soil: Cretaceous clay-silt.



Harvest: Hand-harvested.

Vinification: The harvest takes place in the second ten days of September, with handpicking into crates and careful selection of the bunches in the vineyard. The grapes are gently destemmed and vinified separately in small stainless-steel containers. During fermentation, the cap is punched down several times a day to promote the extraction of aromas, tannins, and polyphenols, which provide structure and complexity to the wine. After malolactic fermentation, the wine is aged in French oak barriques for approximately 18 months before bottling.



Colour: Intense ruby red with violet reflections.

Bouquet: Enveloping and intense, with fresh notes of red fruits such as blackcurrant, raspberry, and blackberry, enriched by elegant hints of licorice and black pepper.

Taste: On the palate, it is savory, full-bodied, and harmonious, expressing both structure and pleasurable taste.



Serving temperature: 18°C.

Gastronomical combinations: Game dishes such as wild Made from vineyards in Valpolicella, this wine has an impressive lingering finish with rich flavor.