

Ronchedone Vino Rosso

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. Marzemino, Sangiovese and 10% Cabernet make this a wine that cannot pass by unnoticed. 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. Perfect to accompany medium to well-cooked red meats, game of feather and fur, seasoned cheeses, rich pasta and soup with meat.

Technical data

Vines used: Marzemino, Sangiovese and 10% Cabernet

Soil composition: limestone – clay, limy and sandy

Cultivation system: Simple Guyot and spurred cordon

Planting density: 2.30 x 0.70

Yield per hectare: 80 hundredweight

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

Malolactic fermentation: carried out

Alcohol content: 14.5%

Total acidity: 6.00 g/L

Volatile acidity: 0.42 g/L

pH: 3.60

Dry extract: 36 g/L

