



MONTONALE

LA VENGA VINO ROSSO 2019



La Venga is born from the union of the Barbera and Marzemino grapes grown on the southern shore of Lake Garda. This red wine takes its name from a single-vineyard called La Venga: its fresh, clay soils lend acidity, round mouthfeel and texture to this wine with a beautiful, vibrant personality.

Grape varieties: 60% Barbera, 40% Marzemino, hand harvested to ensure gentle handling.

Vineyards: a single-vineyard called La Venga, located in the small village of Montonale, with excellent sunlight exposure and good ventilation.

Soils: clay soils with high limestone content and rich in minerals.

Vine training system: guyot, 5/6 buds per vine.

Season in the field: the cold and rainy spring caused a delay in the beginning of the ripening of the grapes, thus reaching phenological ripening in an optimal period and best preserving all the aromatic precursors. This is also reflected in a marked balance between acidity and alcohol. The harvest, carried out by hand in boxes, took place at the end of September.

Yield: 10,000 kg per hectare.

Winemaking: the bunches are manually selected by hand harvesting, then they are destemmed and crushed. Fermentation occurs for about 10 days at controlled temperature. After the racking, the wine is aged for about 8 months in stainless steel tanks and for at least 6 months in the bottle.

Tasting notes: a ruby red colour with purple hues, the nose offers crisp red fruit aromas, dominated by red cherry and plum, with elegant hints of dried rose that reveal an even more alluring character. The palate is delightfully supple, a touch of lively acidity and round mouthfeel provide elegant support and balance, with the crispy fruit that reveals a long, refreshing finish. The fine tannic texture makes the sip appealing and invites a second taste.

Alcohol: 13% Vol.

Food pairings: it is perfect with pasta with meat sauce, Italian lasagna, sliced beef, fine cold cuts and semi-firm cheeses. Try it with “lumache alla bresciana”, the traditional snail recipe of Brescia!