

# CASARETTI

## Tèra Magra

VENETO - INDICAZIONE GEOGRAFICA TIPICA

### PRODUCTION AREA

Hills on the eastern shore of Lake Garda

### SOIL

Morainic hills

### YIELD PER HECTARE

Approx. 100 l/ha

### GRAPE VARIETIES

50% Merlot, 50% Cabernet

### COLOUR

Deep ruby-red

### BOUQUET

Floral with hints of ripe fruits

### TASTE

Vinous, soft and long-lasting

### HARVEST

Selective hand-harvest of the best grapes that are laid in a flat fruit box as long as they lightly wilt.

### PRODUCTION METHOD

Traditional fermentation on the skins with 2-3 weeks maceration in November

### AGEING

1-2 years in oak or tonneau barrel (according to the vintage) and then in the bottle

### DRINKING SUGGESTION

Best drunk within 6 years. Serving temperature: cellar temperature between 18°C and 20°C.

### FOOD PAIRING SUGGESTION

Pasta dishes with sauces, game dishes, grilled red meat and cheese

### ALCOHOL CONTENT

14.5%

