

# BOTENACHA ROSSO

## Riviera del Garda Classico Rosso

### VINTAGE 2018:

From plentiful spring rains through a long period of summer high pressure to a consistently hot September: all these conditions generated an ideal, homogeneous ripening process. The 2018 harvest will be remembered for high vineyard yields combined with fine quality

### GRAPE VARIETY:

Gropello, Marzemino, Barbera e Sangiovese

### PRODUCTION ZONE:

The vines used to make red Anima wine are located in Polpenazze del Garda in the beautiful Bottenago valley

### TRAINING SYSTEM:

Spurred cordon; planting density of 2.6 x 0.9 metres

### YIELD PER VINE:

1.5 kg per vine

### VINE DENSITY:

4500 vines per hectare

### YIELD:

7 tons per hectare

### HARVEST:

By hand in boxes, early in the morning as the ideal harvest time

### WINE MAKING:

Traditional red wine making method. Hand-picked grapes are de-stemmed and pressed whole. The whole wine making process from fermentation to bottling takes place entirely in steel tanks. The grapes are then left to rest which allows for a first barrel-ageing period and then bottling and a further ageing period



- available from june 2019

**COLOUR:** RUBY RED WITH HINTS OF GARNET



**AROMA:** RED FRUIT AND SPICY NOTES ARE THE WINE'S IMMEDIATE SENSATIONS TOGETHER WITH AROMATIC FLOWERY NOTES



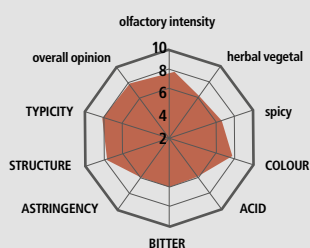
**FLAVOUR:** SWEET CRISPNESS BALANCED BY GOOD ACIDITY HIGHLIGHTS THE PRIMARY AROMATIC QUALITIES OF THE GRAPES



FOOD PAIRINGS

A lively, young and easy to drink wine, it pairs well with local dishes such as game and spit roast and roast meats

### Sensory scheme



SERVING TEMPERATURE

16-18°C

ALCOOL VOL.:

14

RESIDUAL SUGAR:

1,5 g/l

DRY EXTRACT:

30 g/l

Rif. 2017

Rev.01.2018



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