

BOTENACHA

Riviera del Garda Classico Rosso DOC

GRAPE VARIETY:	Gropello, Marzemino, Barbera, Sangiovese and Rebo.
PRODUCTION ZONE:	The grape varieties used to make red 'Botenacha' wine grow in the beautiful Bottenago valley
TRAINING SYSTEM:	Guyot.
YIELD PER VINE:	2.5 kg per vine.
VINE DENSITY:	4500 vines per hectare.
YIELD:	11 tons per hectare.
HARVEST:	Grapes are collected in crates in the early morning with the purpose of preserving the freshness.

WINE MAKING:

Traditional vinification for red wine: the grapes are harvested by hand, then the fermentation takes place in stainless steel tanks, at controlled temperature to save primary aromas. When the period of fermentation has expired, the wine is left to rest in storage tanks. A further phase of refinement follows in the bottle.

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:

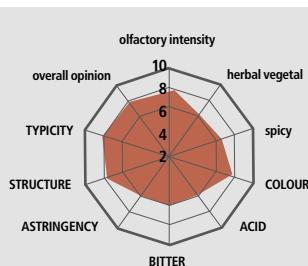
SWEET CRISPNESS BALANCED BY GOOD ACIDITY HIGHLIGHTS THE PRIMARY AROMATIC QUALITIES OF THE GRAPES.



FOOD PAIRING

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



The diagram above is solely for indicative purpose.



SERVING TEMPERATURE

16-18°C



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Società Agricola Erian S.R.L.

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