



*Azienda agricola  
dal 1939*

*Cà dei Frati®*

## *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, 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, seasoned cheeses, rich pasta and soup. Serve at a temperature of 14° - 16° C.*

### **Technical data**

**Vines used:** Marzemino, Sangiovese and 10% Cabernet

**Soil composition:** limestone - clay, limy and sandy

**Cultivation system:** simple Guyot and spurred cordon

**Vinification type:** maceration in steel with prolonged contact

**Malolactic fermentation:** carried out

**Refinement and development:** in barriques for 14 months, followed by 4 months in the bottle

**Alcohol content:** 14%

**Total acidity:** 6.0 g/L

**Volatile acidity:** 0.42 g/L

**pH:** 3.60

**Dry extract:** 36 g/L

