



## LIGHT RED 2020

Garda Lake near Mantova in the south east of Lombardia (No official appellation)

**GRAPE VARIETIES:** This is a field blend of Merlot (40%) plus Cabernet Sauvignon, Pinot Noir, Pinot Grigio, Molinara and Rondinella. All the grapes have been harvested together and processed together.

**THE PRODUCER:** Antonio Camazzola's style is linked to a minimalistic approach both in the vineyard (farming only few hectares) and in the cellar avoiding over-produced wines. Beside the viticulture activity, Vigne del Pellagroso is a farm producing ancient and almost lost in oblivion grains, wheat, flours, potatoes, etc. The official biodynamic certification (Agribio) has been granted from the 2020 harvest.

**PRODUCTION'S AREA:** Italy, Garda Lake in the Monzambano village, near Mantova (Lombardia)

**VINEYARD:** 7 Hectares in total

**EXPOSITION AND ALTITUDE:** South and East facing vineyard located at 100mt above the sea level.



**SOIL:** The Morainic hills were formed after the melting of the glaciers. Essentially, the Moraines are formed from debris previously carried along by a glacier, and normally consist of somewhat rounded particles ranging in size from large boulders to minute glacial flour.

**TRAINING SYSTEM:** Guyot. The vineyard is managed according to certified biodynamic techniques and the lunar calendar. All the preparations are artisanal and home made by the grower.

**DENSITY:** 4.000 plants per hectare.

**YIELDS:** averaging 50 quintals per hectare.

**HARVEST:** Strictly hand harvested grapes picked in the first 2 weeks of September.

**VINIFICATION:** Pressed and macerated for 18 hours with no controlled temperature in concrete tanks.

Not stabilized, unfinned and unfiltered. Therefore the wine can throw some sediments. Just a bit of sulphites added before the bottling.

**AGEING PROCESS:** aged for 8 months in concrete tanks.

**ALCOHOL BY THE VOLUME:** 12% AbV

**MAIN CHARACTERISTICS:** Light Red 2020 displays an evolving colour, definitely more translucent than the normal due to the short maceration time. Fun fruit forward wine, almost a thirst quencher with cherry aromas and flavours marked by a slight earthy touch.

**FOOD AND WINE PAIRING:** This wine enhances the flavors of simple weekdays food, including pizzas and light pastas, grilled salmon and vegetables, light cheeses. Serve at 14-15° Celsius (58 to 60F) and decant 15 minutes ahead.

**BOTTLES PRODUCED:** 3800 bt (released approx the spring following the harvest). No cork used, just a simple screw cap.