

LA BRAGHINA

WHO I AM

- L'ALFREDO
- DOC VENEZIA
- 100% CABERNET SAUVIGNON
- sylvoz system
- flat dolomitic limestone soil

HOW THEY DEFINE ME

selection of grapes, slow fermentation at controlled temperature and gentle handling of the must in steel tanks for 15 days, malolactic fermentation, ageing 30% in steel and 70% in barriques for 12 months.

HOW THEY DESCRIBE ME

APPEARANCE: ruby red, garnet reflections, consistent

NOSE: cherry and blueberry, very balsamic, with hints of swiss pine, nutmeg and cloves, barbecued meat and brine

PALATE: Very fresh, with a strong balsamic aroma, delicate and very elegant tannins. well-integrated alcohol

MY ADVICE

i don't want to sound presumptuous, but i like the game, a story that is never predictable but classic, like pheasant stew, but i can express myself well with braised meat and mashed potatoes, to be a little more approachable, but musetto (typical venetian sausage) is also fine! i need large glasses in which to swirl and unleash my charm, preferably served at 16/18°C

