

RED WINE

Bifolco

From lightly dried grapes, full of structure.

Bifolco is our most important red: a selection of Rebo, Merlot and Cabernet Sauvignon from our vineyards in the Valtènesi, left to dry slightly on the vine.

It captivates with its velvety texture, body and elegance. A wine of great longevity and strong identity, for meditation and for great dishes.

TECHNICAL SHEET

APPELLATION	Benaco Bresciano Rosso IGT
GRAPE VARIETIES	85% Rebo, 10% Merlot, 5% Cabernet S.
YIELD PER HECTARE	70 quintals (7 t)
ALCOHOL	14% vol
BOTTLE SIZE	0.75 L
SERVING	Serve at 18 °C; better if opened in advance.

FROM VINEYARD TO BOTTLE

WINEMAKING

Hand-picked into crates, destemmed with minimal crushing of the berries, very long maceration and alcoholic fermentation with selected yeasts.

AGEING

18 months in concrete tanks, then rested in bottle.

TASTING NOTES

COLOUR

Very deep red.

NOSE

Enveloping, with notes of ripe red fruit and coffee, rising to more intense hints of chocolate.

PALATE

Warm, structured and persistent, with velvety tannins.

FOOD PAIRINGS

Fuller red meats • Game • Long-aged cheeses