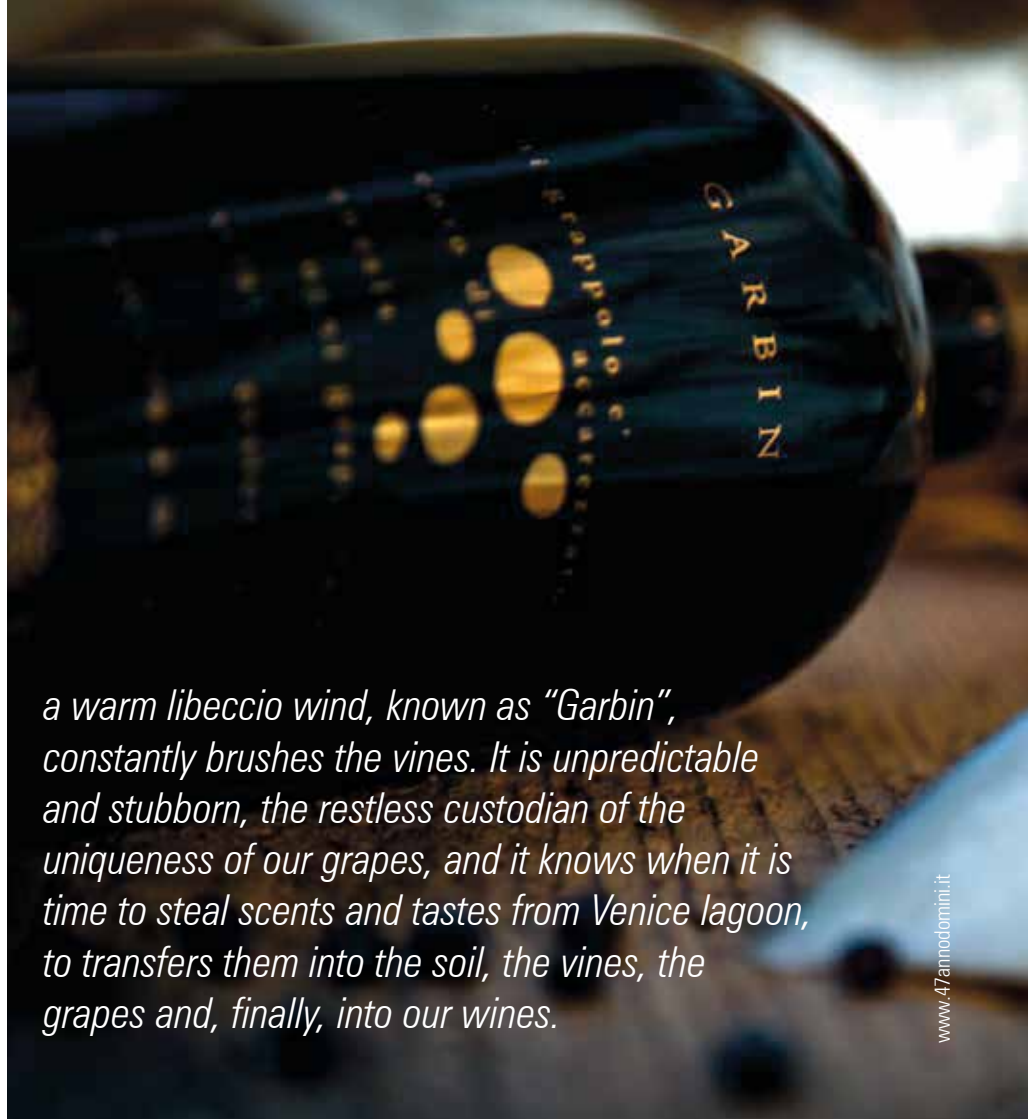


Garbin
Vino Rosso



a warm libeccio wind, known as “Garbin”, constantly brushes the vines. It is unpredictable and stubborn, the restless custodian of the uniqueness of our grapes, and it knows when it is time to steal scents and tastes from Venice lagoon, to transfers them into the soil, the vines, the grapes and, finally, into our wines.

Name and Denomination

Garbin Vino Rosso

Grape variety

Cabernet Sauvignon, Merlot, Refosco, Cabernet Franc in slightly varying percentages according to the vintage year harvest.

Origin

boroughs of Roncade (Tv), Silea (Tv) and Paese (Tv).

Ripening on the vine

the wine bunch is made unique by the characteristic from which it has origin, each wine bunch is brought to the desired maturity thirty day after harvesting. These wine bunches are caressed by the wind of Venice, the GARBIN, and are left to over mature on the vine. The bunches are smaller than usual, they possess a thicker skin and thanks to the micro climate conditions prevailing, they also have a higher sugar content.

Picking of the grapes

The grapes are carefully in the Vineyard and only the most perfectly healthy and mature are picked for pressing.

Winemaking

after the pressing the crushed grapes are placed in a special wooden fermentation vat in which it is possible to heat the pressed grapes in order to control and manage the fermentation process. Once the fermentation is finished the wine completes its refinement in oak barrels for two years. After this the wine is then bottled enjoying a further refinement period before being commercialised

Storage and ageing

in a dark and dry cellar at 10-14°C for optimum conservation. The structure and alcohol content of this wine is tied to the elegance and quality of the oak in which it was refined. This guarantees a further aging period of 5 to 10 years in your cellar.

Colour

sark, somber, intense with light garnet notes.

Bouquet

intense, warm, alcoholic, vanilla and bitter chocolate, small red fruits, followed by fruity plum jam. Intriguing final notes of tobacco and coffee.

AWARDS



2014
Concours Mondial de
Bruxelles
SILVER MEDAL



2014
Concours Mundus
Vini München
GOLD MEDAL



2015
Concours Mundus
Vini Meiningen
SILVER MEDAL



2015
Decanter word wine
Award (DWWA)
COMMENDED



2016
Sommelier Wine
Awards
GOLD MEDAL



2019
International Wine &
Spirit Competition
BRONZE MEDAL



Flavour

important, rich, potent, warm, encompassing, soft, pleasingly astringent, long and persistent

Alcohol content 15% vol.

Optimal serving temperature 18-20°C

Gastronomic matches

extraordinary matching with all long matured hard cheeses, perfect meditation or conversation wine.

Packaging

in 1 bordeaux baros bottle 75 cl
presentation boxes.

