



**Ombra**, organic and natural red wine, a blend of typical grapes of the morainic valley that opens up in the shadow of the Gonzaga Castle, the impregnable natural terrace towards Lake Garda.

This full-bodied wine is rightly tannic, with a warm and intense garnet red color, the flavours of red berry fruits and the wild flowers aromas prevail. Good acidity and vigorous but never prevalent tannins. Ombra di Solimago is suitable to accompany the best Italian cuisine on any occasion. It is a fresh and harmonious wine, dedicated to the whole meal, an expression of the native vines that generate it and luxuriantly grow on the slope of the historic Colle dei Cipressi in Solferino, wisely protected by the medieval tower called La Spia d'Italia.

**Vineyard:** On gravelly morainic soil. Guyot trained vines.

**Harvest:** At full ripeness with selective harvesting by hand.

**Vinification:** In steel with frequent pumping over.

**Aging:** In steel and glass for one year.



ORGANIC CERTIFIED