

MANTOVA
I.G.T.

Magrini

Awards:

- 2001 *Diploma di Gran Menzione* - Vinitaly
- 2003 *Medaglia d'Oro* - Emozioni dal Mondo
- 2004 *Medaglia d'Oro* - Emozioni dal Mondo
- 2013 *Medaglia di Bronzo* - Decanter WWA



Grapes: 50% Merlot, 50% Cabernet Sauvignon

Vintage: 2016

Alcohol content: 15%

Vineyard: the wine takes the name from the field "Magrini" where this Merlot and Cabernet Sauvignon vines are cultivated. The vineyard is in Olfino, on a typical pebbly morainic soil

Training system and production: spurred cordon with a production of 80q/ha

Harvest: manual, in little crates with a severe selection of the grapes

Vinification: grape's drying for around 20 days followed by 14 days of maceration on the skin in stainless steel tanks

Refinement: 12 months in tonneau, 1 year in bottle

Color: deep ruby red, tending to garne

Aroma: intense and captivating with a long persistence, it has a very rich bouquet reminding wild berries

Flavour: dry, full-bodied and well structured. Slightly spicy

Food pairings: red meat in general, but it gives its best with roasts, game and mature cheese

Best served: 16-17°C in large glasses