



# Magrini

Provincia di Mantova Rosso IGT

Grapes: Merlot 50%, Cabernet Sauvignon 50%

Vintage: 2013

Alcohol content: 15%vol.

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, and it is trained with the spurred cordon, giving a little production of 80q/ha.

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

Fermentation: 14 days in stainless steel tanks.

Ageing: 12 months in tonneau, 1 years in bottle.

Colour: deep ruby red, tending to garnet.

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.

Pairing: red meat in general, but it gives its best with roasts, game and seasoned cheese.

Best served at 16-18°C in large glasses.

