

MASCARPINE

INDICAZIONE TIPICA GEOGRAFICA



Grape varieties 85% Cabernet Sauvignon, 15% Merlot.

Location and characteristics of the vineyard The Mascarpine holding is at Sommacampagna, which lies south-east of Lake Garda, and is made up of 15 hectares of vines.

Average altitude 100-150 metres above sea level. A hill of glacial origin with limestone, clay, gravelly and sandy.

Training system and plant density Cordon Spur, with 4500 to 5000 vines per hectare. The yield is 2 kg per vine.

Harvest First ten days of October.

Vinification Gentle crushing and destemming, followed by fermentation with frequent contact of the must with the skins. Once the alcoholic fermentation is over, it goes into small oak barrels for at least a year. Ageing is completed in bottle for at least 6 months before the wine is released for sale.

Organoleptic description A full-bodied red wine.

Colour Deep ruby red.

Nose Fine and elegant, with notes of ripe fruit and preserves, and with hints of vanilla and liquorice on the finish.

Flavour Powerful sensations due to its marked but ripe tannins, which have matured during its sojourn in cask, giving a long, rounded finish.

Vol. 13,50%

Serving temperature 18-19 °C

Serving suggestions Excellent with red meats – even those with complex flavours - and mature cheese.



750 ml

MONTE DEL FRÀ
AZIENDA AGRICOLA