



MONDRAGONE ROSSO RED WINE



LOCATION OF THE VINEYARD

Morainic hills of Corbanese di Tarzo (TV) at an altitude of 250 meters above sea level.

GRAPE VARIETIES

Exclusive blend of red grapes, including Marzemino, grown by the Antoniazzi family.

VINIFICATION

Grapes exclusively harvested by hand. Maceration in stainless steel tanks at controlled temperature for about 12/15 days to facilitate the dissolution of anthocyanins in the must which give this wine the characteristic intense ruby red colour. Soft pressing of the grapes with a horizontal pneumatic pressing machine. Alcoholic fermentation at controlled temperature. The obtained wine ages in stainless steel tanks until bottling time.

ORGANOLEPTIC CHARACTERISTICS AND PAIRINGS

Intense ruby-red colour. On the nose, it releases intense fruity aromas of ripe red fruit. On the palate, it has an intense, warm and persuasive flavour. It is well structured, with good persistence and body.

It goes well with red meat dishes, game, grilled meats, mature cheeses and typical Treviso sausages.

It expresses its best within 2-3 years from the harvest, but it also tolerates longer aging in cellars with ideal storage conditions.

The serving temperature is 16-18 °C, to serve in large glasses to allow slow oxygenation.

ALCOHOL CONTENT

12.50% vol.

ALLERGENS

Contains sulphites.

AVAILABLE SIZES

0.75 lt bottle.

