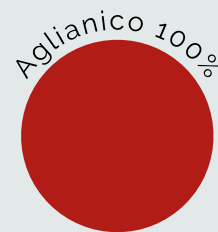




MAZZARO

Rosso IGP Puglia



Mazzaro is an elegant wine with a great personality, it couldn't be different because we are talking about a 100% Aglianico wine. The nose is intense and mellow, the palate is elegant thanks to its velvety tannins and the long finish.

HARVEST	Hand-picked grapes, destemmed, lightly pressed within 8 hours of harvest. Harvest period second half of October.
FERMENTATION	About 8 - 10 days, in contact with its skins, seed and stalks.
MALOLACTIC FERMENTATION	Yes
AGING	Two different moments of aging, the first 12 months in steel tanks, the second 12 months in large oak barrels. After bottling, another 6 months of bottle aging followed.
SULFITES	~ 55 - 60 mg/L.
AGING POTENTIAL	7 - 10 anni

Note di degustazione

Intense and deep ruby red color. On the nose, hints of ripe fruit, black cherry and small black berries are immediately perceptible. There is no lack of elegant spicy hints, black pepper, cloves and licorice. On the palate it is full, its structure is immediately perceptible, the tannin is powerful but also well integrated. Thanks to a not too high alcohol content and a good freshness, the sip is pleasant with returns of fruity and spicy notes.

Abbinamenti

Mazzaro is a powerful wine, with great structure and a good tannic texture. As for the combinations, the perfect dishes to combine with it are well structured and quite spicy.

TECHNICAL PAIRING Fillet of beef with black truffle.

"HEART PAIRING" Lamb with ragù red sauce.

"ROCK N' ROLL PAIRING" Hungarian Goulash.

"INTENSE. ELEGANT. MAZZARO."