

MASCHERA

Trevenezie

An elegant blend of Corvina, Rondinella and Cabernet Sauvignon that stands out for its structure and longevity.



GRAPES: Corvina 70%, Rondinella 20%, Cabernet Sauvignon 10%

APPELLATION: Trevenezie PGI

PRODUCTION AREA: province of Verona, Northern Italy

TRAINING SYSTEM: traditional pergola from Veneto and cordon trained, guyot pruned vines

SOIL: rocky

PLANT DENSITY AND YIELD: 5000 plants per hectare and 2.5 kg of grapes per plant

HARVEST: manual harvest starts at the beginning of October and it's split in several weeks, choosing only the perfectly ripe bunches in different days. About 30% of the grapes are placed in baskets of 2 kg each and shiveled in a well ventilated environment, until they lose 35% of their initial weight (usually 70 to 80 days).

VINIFICATION: 70% of the harvested grapes follow a conventional red wine making process as soon as they're harvested. Shiveled grapes are also processed using the same technique. Then, both wines are blended, using only 30% of the shiveled wine. Finally, only 40% of the blended wine is aged in barriques.

AGEING: 6 months in American and French oak barrels

ALCOHOL: 13.5% vol

CALORIES: 94.5 kcal / 100 ml

TASTING NOTES: deep ruby red color, with aromas of plum, cherry and red currant, with delicate notes of vanilla and chocolate. On the palate it is full-bodied, very well structured and harmonious, with a pleasant spicy flavor and a lingering finish.

SERVICE: 18 °C

FOOD PAIRING: roasts of red meat, forest mushrooms, soups and aged cheeses.

