



TENUTA
MADDALENA

Italian wine

CIÒROS

Passito Rosso Alto Mincio
Protected Geographical Indication

Alcohol: 15 % vol

Production area: Volta Mantovana

Grapes: 100% Cabernet Sauvignon

Vine cultivation system: Guyot

Yield: 70 quintals per hectare

TASTING NOTES

Sweet ruby red wine with violet hues. An intense aroma featuring distinctive notes of small ripe black berry fruits such as blueberry, blackberry, black cherry and a spicy final taste. Pleasantly sweet, but not cloying, persistent, with a surprising harmony between sweetness, fruity freshness and delicate tannins.

WINE MAKING

The harvest of the healthiest grapes takes place at the end of September. Put into 5 kg cases, taking care of the spacing between the bunches, grapes are then undergoing natural drying process for about two months with constant monitoring of temperature and humidity conditions. Afterwards, the grapes are destemmed and pressed, paying close attention to the integrity of the grape in order to get ready for a long-lasting fermentation of the must, together with the skins, into inox tanks.

Fermentation is blocked before its natural end in order to keep some residual sugars making this wine sweet.

Once fermentation is complete, the skins are separated from the wine which then ages into wooden barriques for at least 24 months before bottling.

PAIRINGS

Meditation wine, very good with intense mature cheeses, but also with dry pastries, like Sbrisolona cake (typical from Mantua), cantucci and dark chocolate.

Suggested wine serving temperature: 14-16°C

