



TENUTA
MADDALENA

Italian wine

IL CERVO

Merlot Alto Mincio

Protected Geographical Indication

Alcohol: 13,5% vol

Production area: Volta Mantovana

Grapes: 100% Merlot

Vine cultivation system: Guyot

Yield: 70 quintals per hectare

TASTING NOTES

Intense ruby red colour with violet hints, it opens on the nose with fresh notes of red berry fruit such as currants and blueberries, then moving on to hints of spices, from black pepper to liquorice, finally moving on to balsamic notes. The palate is satisfied by a balanced and pleasantly velvety tannic texture. Intense, with notes of black cherry, wild blackberry, blueberries and black cherry. Full-bodied and discreetly mineral, it gives a persistent and varietal finish. A wine with a defined personality and faithful to its terroir revealing its predisposition to ageing.

WINE MAKING

The grapes are harvested manually when fully ripe, removed from the stems and pressed paying close attention to the grape, respecting its integrity. Alcoholic maceration takes place into small stainless steel tanks at a controlled temperature of 25-26 °C for a period of 15 days. Once fermentation is complete, the skins are separated from the wine which ages for a couple of months in oak tonneaux and subsequently for another 15 months in steel tanks before being bottled.

Aged for 6 months in the bottle before marketing.

PAIRINGS

Great pairing with juicy and aromatic meats, lamb, beef and pork. Excellent with grilled or barbecue meats. Excellent with medium-aged cheeses.

Suggested wine serving temperature: 16-18°C

