



TENUTA  
MADDALENA

*Italian wine*

## LA PIETRA

Cabernet Alto Mincio  
*Protected Geographical Indication*

**Alcohol:** 14% vol

**Production area:** Volta Mantovana

**Grapes:** 80% Cabernet Sauvignon e 20% Cabernet Franc

**Vine cultivation system:** Guyot

**Yield:** 70 quintals per hectare

### TASTING NOTES

Ruby red wine with purple hues. Its scent is intense on a delicately herbaceous background that expresses fruity notes of small black berries. The velvety, dry and well-structured flavour with taste-olfactory persistence is pleasantly tannic and recalls the typical sensations of the vine, already perceived by smell such as black cherry, red fruit jam and on the final part some spicy notes of pepper and cloves.

### WINE MAKING

The healthiest grapes are harvested at the end of September in 5 kg boxes, Cabernet Franc in a small percentage, approx. 20%, and Cabernet Sauvignon, approx. 80%, taking care of the spacing between the bunches. A part of the Cabernet Sauvignon grapes undergoes natural drying process for about two months, with constant monitoring of the conditions of the grapes, at controlled temperature and humidity. Afterwards grapes are destemmed and pressed, paying attention to keep the integrity of the grape. Finally, the alcoholic maceration starts in small stainless-steel tanks. Extreme care is taken during the délastage operations with delicate immersion of the grapes at a controlled temperature of 25-26°C for 15 days. Once fermentation is completed, the skins are separated from the wine which then ages for 18 months in tonneaux and barriques before being mixed with the rest of wine base of Cabernet Sauvignon and Cabernet Franc, which is instead vinified with aging in stainless-steel tanks.

*Aged for 6 months in the bottle before marketing.*

### PAIRINGS

Ideal in combination with stews, grilled or smoked meat, game, roasts. Excellent with soft or medium-aged cheeses.

*Suggested wine serving temperature: 16-18°C*

