

SERGIO MOTTURA

Lazio
indicazione geografica tipica



MAGONE
2001

imbottigliato all'origine da
SERGIO MOTTURA
1 - CIVITELLA D'AGLIANO Italia

NON DISTURBARE LA SOSTA NELLA MONTAGNA



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MAGONE

Classification: Lazio Rosso I.G.T. (Typical Geographic Indication).

Grapes: Pinot Noir 100%.

Characteristics of the vineyard

In the vineyard "Magone" the land slopes gently and, during summer, faces sunrise. The soil is poor and covered on the surface by round stones. It was the first high-density vineyard planted in 1962.

The vineyard "Magone" is only 7.000 square meters and, initially it was 75% Montepulciano and 25% Trebbiano. In 1980 it was re-grafted with Pinot Noir.

Vinification

Long maceration on the skins in stainless steel containers, end of the alcoholic fermentation in wood.

Maturation: In wooden barrels for twelve months.

Refining: In bottle for at least six months.

Longevity: It ages extremely well.

Colour: Vivid ruby red.

Perfume: Strongly distinctive of the variety with scent of woody fruits on an elegant wood base.

Taste: Harmonious, mature, spicy bearing still a rich tanning flavour.

Serving temperature: 16° - 18° C

Well suited for:

Suggested with all roast and stewed meat dishes such as country style chicken, roast-beef, boar stew with gin berries, roast duck.

with exclusion of all game dishes and braised stews that require red wines of greater ageing and consistency.

Standard analysis: Alcohol 13.5%, acidity 5.50 g/l, dry extract 20.3 g/l

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