



CUVÉE "MADRUT" 2017



In celebration of the upcoming 150 year anniversary, a new cuvee „Madrut“. A brilliant ruby color harkens the autumnal majesty of the steep vineyards at the foot of the Dolomite mountain range. Dynamically fruit forward and refreshing, yet rounded by resting in antique oak casks, Madrut's cherry and almond notes complement unhurried moments with friends, whether gathered around a fine meal or in more casual settings.

GRAPE VARIETY

A red blend of a selection of our best classic grape varieties, calibrated annual for vintage conditions, in order to express our highest quality every year.

VINIFICATION

Fermented in stainless steel at 23 degrees centigrade, followed by aging in large-format antique Slavonian oak casks.

TASTING NOTES

Brilliant ruby colour, dynamically fruit forward and refreshing, rounded by resting in antique oak casks, sherry and almond notes.

GOES BEST WITH

Spicy starters, light meat (grilled or roasted), mild cheese.

DENOMINATION

Vigneti delle Dolomiti IGT

Alcohol: 13,00 % Vol.

Acidity: 4,9 g/L

Sugar: 2,5 g/L

Availability: 0,75l