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ANNIVERSARIO CUVÉE

PUGLIA INDICAZIONE GEOGRAFICA PROTETTA ROSSO

ORIGIN OF THE VINEYARDS

Apulia.

GRAPE VARIETY

Negroamaro mainly, with small additions of Primitivo, Merlot and Sangiovese.

VINE TRAINING SYSTEM

Spurred cordon espalier.

Soil

Red soil rich in iron and limestone.

WINEMAKING AND MATURATION

Separate vinification of the singles varieties, rasping, fermentation on the skins, racking off and short maturation in steel tanks and a small touch of wood.

SENSORY ANALYSIS

Bright ruby red. On the nose sensations of red currant, plum, black pepper and blue flowers. Fruit and soft tannins envelop the palate driving it to a long persistence.

ALCOHOL

13,50%.

SERVING TEMPERATURE

16/18° C.

FOOD MATCHES

Lasagna, bbq, stews, steaks and medium aged cheeses.

Awards

2021 > Gold Medal Asia Wine Trophy

> 97 points Luca Maroni