



MAZZACANÀ

From the Valpolicella grapes of our vineyards, located in the municipalities of Lavagno and Marcellise, comes “Mazzacana”, a wine that expresses our notion of Valpolicella, an authentic straightforward product that decanters the calcareous terroir of these valleys.

GRAPE VARIETY:

60% Corvina, 20% Corvinone, 10% Rondinella, 10% Molinara

DESIGNATION:

Valpolicella Superiore

TRAINING SYSTEM:

double trentino arbor

DEFENSE METHOD:

organic

HARVEST:

mid-September

GATHERING:

manual

VINIFICATION:

the wine ferments in steel for 10 days, is decanted and then drawn off and put into French oak tonneaux.

AGING:

in steel and in French oak tonneaux for the next 12 months before bottling.

TASTING NOTES:

ruby red color with coppery highlights. To the nose comes the scent of flowers, wild berries, red rose, but also of leather and tobacco; full-bodied with a long, lingering mouthfeel and an elegant, lively tannin.

PAIRINGS:

grilled meat, aged cheese, and meat stews

SERVING TEMPERATURE:

16-18 °C

San Pietro di Lavagno - Verona - cell +39 347 9208584

  www.alebenini.it