

# MULINERO

VINO ROSSO - COLLEZIONE PRIVATA

## GRAPE VARIETY

Petit Verdot 100%

## VINEYARD AND PRODUCTION AREA

The grapes come exclusively from the Moscatello vineyard in the municipality of Pozzolengo on the morainic hills surrounding Lake Garda.

## TRAINING SYSTEM

Rows of high density of breeding (10.000 pl/ha) using the French system.

## VINIFICATION

Fermentation in stainless steel vats at controlled temperature for the first year.

## REFINEMENT

Subsequent refinement for two years in barrique, alternating American and French wood. Finally, it rests in the bottle for at least six months.



## COLOR

Intense ruby red with garnet reflections.

## BOUQUET

Complex and mature perfumes of great elegance. Dominant notes are spicy nutmeg and pepper, hints of dry hay and leather, evident cherry and morello cherry jam. Delicate hints of mint and eucalyptus complete the bouquet.

## TASTE

On the palate it is full, soft, tasty, with excellent acidity, with a long finish that releases balsamic notes.

## FOOD PAIRINGS

Rich pasta dishes, red meat, game and lamb dishes, stews and mature cheeses. Ideal with chocolate based desserts.

SERVING TEMPERATURE: 18/20°C