



MADÉGO

Rosso Veneto Indicazione Geografica Tipica

"Madégo", the name of the vineyard is the word in the local dialect for the harvest of the alfalfa that was once grown on this plot of land. It is a red wine that should be drunk young in order to enjoy its full, fragrant fruit at its best. Its forthright bouquet displays berry fruit notes and well-integrated hints of oak. Well-balanced with soft tannins.

Grape variety

Cabernet Sauvignon 80%, Merlot 10% and Carmenère 10% from the estate's own vineyards.

Viticultural details

Modified Veronese Pergola and guyot training systems with plant density of 3,300-5,400 vines/ha (1,335-2,185/acre). Yield of around 55 hl/ha (490 gallons/acre). Soil of lavic basalt with volcanic origin. South-easterly exposure. Age of the vines 30 years.

Vinification and maturation

The various grape varieties, which ripen at different times, are harvested separately, destemmed and pressed. They are then fermented on their skins for fifteen to twenty days, with peak temperatures of 28°C (82°F). After undergoing malolactic fermentation, the wine is aged for 8 or 10 months on its lees in stainless steel tanks then in oak barrels to achieve greater elegance, but without sacrificing fruit and freshness. It is given at least six months' bottle ageing.

Tasting notes

Colour: an intense ruby red with purple highlights.

Nose: with hints of oak that are very well integrated with the berry fruit notes.

Flavour: rounded, with a spicy aftertaste and soft tannins that are perceptible without being aggressive.

Alcohol: around 12,5% vol.

Serving suggestions

Ideal with roast or grilled meats and moderately mature hard cheeses. We recommend it with roast beef with herbs, or raw porcini mushrooms with slivers of Vezzena cheese. Serve at 18°C (64°F).

Bottle sizes available

375 ml, 750 ml, 1500 ml, 3000 ml and 5000 ml.

