



MANINCOR

MASON DI MASON 2016

DOC


Origin:	Italy
Quality grade:	DOC
Site:	Mazzon Nord
Site Type:	plateau
Varietal:	Blauburgunder 100 % 25 years 5100 plants/ha 2700 - 4000 liter/ha
Geographical Orientation:	south
Sea Level:	440 m
Soil:	sandy loam Dolomit gneiss granite Porphyry



CELLAR

Harvest:	handpicked
Malolactic Fermentation:	yes
Skin Contact:	3 week(s)

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Fermentation:	spontaneous large wooden barrel used barrel
Maturing:	50 % oak barrel used barrel 12 month(s) 50 % oak barrel new barrel
Time on the Fine Yeast:	12 month(s) 12 month(s)
Bottling:	3000 bottles

DATA

Wine Type:	Still wine red dry
Certificates:	respect - BIODYN
Allergens:	sulfites
Drinking Temperature:	16 - 18 °C
Aging Potential:	medium (10 years)
Optimum Drinking Year:	2018 - 2028

WINE DESCRIPTION

Full ruby red in colour, the bouquet has a ripe Pinot Noir fruit aroma characterised by lifted violets, dark cherries, mocha, toffee, vanilla & hazelnuts on the palate. A long multi-layered mid-palate is complimented by the smooth & silky texture with soft, round, mouth-filling tannins to deliver a clean, elegant, harmonious and persistent finish full of personality.