



Alto Adige DOC Lagrein-Merlot MABON

The cuvée MABON is a great combination of Lagrein and Merlot, in which the fruitiness of the local grape variety Lagrein and the specific characteristic of the French variety Merlot are united. The maturing process in oak barrels ensures that the wine has an elegant, harmonious body.



Grape variety:	Lagrein and Merlot
Cultivating area:	south-exposed vineyards with gravelly moraine soil at S. Maddalena (Bolzano) at an altitude of about 300 m above sea level
Training system:	pergola and guyot
Vinification:	In October the grapes are manually harvested. The grapes are fermented in steel tanks. After a storing period of two years in small oak barrels the wine is finally bottled.
Characteristics:	colour: deep garnet red aroma: violets, blackcurrant, dark, wild berries, spicy nuances and slightly grassy flavour: muscular body, harmonious, elegant tannins, with a lingering finish
Ageing potential:	ca. 10 years
Serving temperature:	18 to 20 °C
Food pairing:	roasted or grilled red meat, venison and piquant cheese
Bottle size:	0,75 l and 1,5 l