



Mazzola



vinwine brands

## Mazzola Bandita Marche Rosso IGP



**Grape Variety** Montepulciano 33%, Sangiovese 33%, Lacrima di Morro d'Alba 34%

**Vineyard Location** Scapezzano di Senigallia (AN), Marche

**Soil** Clay and limestone

**Training System** Guyot

**Vine Density** 2,800 vines per hectare

**Yield Per Hectare** 6,000 / 8,000 kg. per hectare

**Vineyard Size** 0.8 hectares

**Annual Production** 2,000 bottles / year

**Harvest** Hand harvested end of September-mid October in boxes, at full maturity, from the farm's oldest vineyards.

**Vinification** Cold pre-fermentative maceration for to extract aromas and color, fermentation in stainless steel at a controlled temperature. Indigenous yeasts.

**Aging** 24 months in steel tanks on fine lees with continuous batonnage. It rages for 12 months in the bottle.

**Alcohol Vol** 13.5%

**Color** Ruby red with purple hints.

**Aroma** The bouquet is intense and complex with hints of currants, berries, pomegranate, and violet flowers.

**Taste** Dry, warm, fruity, and easy to drink.

**Food Pairing** Excellent with any roasted meat dishes and charcuterie.

**Serving Temperature** 16° C. / 60° F

**Type Of Cork** Natural cork

**Bottle Size (L)** 0.75

