

# { maso lizzone }

## *Rosso Vigneti delle Dolomiti Igt*

### 2016 vintage

Rosso Vigneti delle Dolomiti Igt

The environment, the grape variety and human effort contribute in equal measure to produce this wine.

### IN THE VINEYARD: CHARACTERISTICS

**Seasonal performance:** the 2016 vintage was characterized by peculiar weather patterns. The vineyards' growth was consistent with the previous years, but in late spring there were sudden drops in temperature that, without causing frost damage in the Alto Garda area, slowed the season down, delaying the flowering. In June very intense rainfalls caused Peronospora attacks, which did mostly quantitative damage. The harvest, which began in September, was belated compared to the previous years. Its exceptionality is imputable to the stable and lasting high-pressure area, amplified by temperatures characterized by a significant variation, with very positive consequences on the sugar composition, the grapes' acidic balance and the scent production. The absence of rain during the entire harvest period also made possible to properly plan the work in the winery and the picking of perfectly healthy grapes. This is therefore a vintage that gave

great results, both for white wine and for red wine. The harvest took place on the 5th and 7th of October, with the careful manual selection of the grapes. **Grape variety used:** 10% Merlot, 80% Cabernet Sauvignon and 10% Cabernet Franc.

**Production area:** a single vineyard in Ceniga opposite Masso Lizzone. This is a warm, east-facing area where the grapes manage to reach optimum ripening.

**Soil type:** mostly pebbly, medium texture, with a good clay content, verging on calcareous.

**Training system:** guyot-trained.

**Production:** 7,000-8,000 kilos of grapes per hectare.

### IN THE WINERY: FERMENTATION AND AGING

The grape clusters were taken quickly to the winery, where they were immediately stripped. The whole grapes were dropped into a special wooden vat for alcohol fermentation. Alcohol fermentation occurred at a



750 ml  
14,04% vol

temperature between 23 and 24 °C with maceration on the skins for at least 10 days for all the varieties in stainless steel tanks and in small oak vats.

The wine aged partly in steel and partly in wood. In mid-December 2017, after more than twelve months of ageing, the wine was blended and bottled on 22 January 2018, producing 2,469 bottles. This will be followed by a year's ageing in glass.

## ORGANOLEPTIC CHARACTERISTICS

The wine has a vibrant ruby red colour and a good fullness. After brief aeration, the aroma offers an intense and stylish interweaving of nuances, beginning with notes of ripe red fruit and spicy notes, then more elegant hints of vanilla, cocoa butter, sweet chocolate and coffee, and finally a rather decisive mineral note.

On the palate, the wine fills the mouth with the intensity, balance and

harmony of its soft and hard components. It is notable for the leisurely release of flavours and, above all, the mineral note perceived in the aroma. Intended to be aged, but also splendid enjoyed immediately.

## ANALYTICAL DATA

**Alcohol content:** 14,04% vol.

**Sugars:** 1,7 g/l.

**Total dry extract:** 29,8 g/l.

**Total acidity:** 4,90 g/l.

**pH:** 3,68.

**Contains sulphites.**

## SERVING SUGGESTIONS

A good accompaniment to first courses with hearty meat sauces or game sauces, with processed meats and wild birds with sauce. Delicious with lamb loin with aromatic herbs or turkey stuffed with Drena chestnuts.

## SERVING TEMPERATURE

Serve at 18-20 °C in wide glasses an hour after opening.

## AWARDS

Decanter World Wine Awards

## STORAGE CONDITIONS

Keep in a cool place, away from light and heat sources. Store the bottles horizontally.

## AGING POTENTIAL

15 years.



### Maso Lizzone

Size (litres)	Type	Bottles per case	Case dim. (L x H x W)
0,75 1,5 3	Bordeaux	6	cm 32,5 x 17 x 24,5

Bottle weight	Case weight	Pallettization		
		No. cases	weight	height
kg 1,355 kg 2,790 kg 4,835	kg 8,65	88	kg 780	cm 147

