

# MASO LIZZONE 2017

## ROSSO VIGNETI DELLE DOLOMITI IGT

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



	Ruby red		14% vol.
	Serve at 18–20 °C		0,75 • 1,5 • 3 liters
	Steel and wood		Can age for 15 years

### VINEYARD CHARACTERISTICS

**Seasonal performance** The 2017 vintage in Northern Italy was characterised by adverse weather events (spring frosts, summer drought and hailstorms) which, however, occurred with less intensity in the Upper Garda area. The course was therefore positive and allowed us to have healthy grapes with the right ripeness at harvest time.

**Location of the vineyards** A single vineyard in Ceniga opposite Maso Lizzone. This is a warm, east-facing area where the grapes manage to reach optimum ripening.

**Grape variety used** 80% Cabernet Sauvignon, 10% Cabernet Franc, 10% Merlot.

**Type of terrain** Mostly pebbly, medium texture, with good clay content, verging on calcareous.

**Training system** Guyot-trained.

**Production** 7,000–8000 kilos of grapes per hectare.

### VINIFICATION AND AGEING

**Harvest** The harvest took place on 4 and 5 October with a careful manual selection of grapes. The grapes were quickly transported to the cellar in caissons of about 200 kg, they were immediately destemmed and the whole berries were dropped into a special steel winemaker for alcoholic fermentation.

**Vinification** Alcoholic fermentation took place at a

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temperature of around 24 °C with maceration on the skins for at least 10 days for all varieties in stainless steel tanks. The aging took place partly in steel and partly in wood.

**Ageing** In mid December 2018, after more than a year of aging, the wine was blended and bottled on January 18, 2019 producing 2,520. The bottling will be followed by one year of aging in bottle.

### ORGANOLEPTIC CHARACTERISTICS

**Colour** The wine has a vibrant ruby red colour and a good fullness.

**Aroma** 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.

**Flavour** 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** 14,07% vol.

**Residual sugar** 2,2 g/l.

**Total dry extract** 32,9 g/l.

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

**pH** 3,68.

**Contains sulphites.**

### PAIRINGS

- First courses with hearty meat sauces or game sauces
- Processed meats and wild bird with sauce
- Lamb loin with aromatic herbs
- Turkey stuffed with Drena chestnuts

### SERVING TEMPERATURE

Serve at 18–20 °C in wide glasses.

### STORAGE CONDITIONS

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

### AGEING POTENTIAL

15 years.

### PALLETISATION

**Size** 0.75 l (1.34 kg) • 1.5 l (2.79 kg) • 3 l (4.84 kg)

**Type** Bordeaux

**Bottles per case (0,75 l)** 6 bottles • Weight 8.65 kg

**Case dimensions (0,75 l)** Length 32.5 cm • Height 17 cm • Width 24.5 cm

**Palletisation (0,75 l)** 88 cases • Weight 780 kg • Height 147 cm