

EST. 1904

MEZZACORONA

ESTATE BOTTLED

DINOTTE

RED BLEND

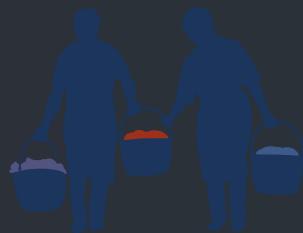
CHARACTERISTICS

Mezzacorona Red Blend expresses the aromatic richness of two noble varietals of the Dolomites, Teroldego and Marzemino, combined with an international varietal, Merlot, for elegance and softness. Teroldego, with its profound flavors of red currants, blackberry, and blueberry, provides a full-bodied structure. Marzemino brings a pleasant juicy character that creates a soft, velvety, palate pleasing wine. The Red Blend is balanced with the addition of Merlot to add aromatic notes of vanilla and cocoa.



VINIFICATION

The Teroldego & Marzemino are vinified in the classic red winemaking style at 75-85°F for 12 to 13 days with the addition of selected yeasts. Then Teroldego and Merlot are matured in French oak barrels (lightly roasted, 3-years old) for 6 months.



PAIRINGS

This wine is the ideal pairing for hearty appetizers and spicy cuisine, as well as savory sauces, baked pastas, and grilled or roasted meats.

ALCOHOL CONTENT

13%