

DINOTTE

Red Blend | vigneti delle Dolomiti IGT

EST. 1904
MEZZACORONA

The red grapes that grow on the granite soils of the hillsides in the Dolomite area require an exercise of patience. These are soils that produce grapes with a unique aromatic profile, such as Teroldego, Marzemino and Merlot, soils born from the decomposition of the cliffs overhanging the narrow mountain valleys and from the alluvial deposits of the glaciers and the omnipresent river Adige.

PRODUCTION AREA

Thanks to its truly unique geography, our valley acts like a "solar accumulator" in summer. The amount of reflected light is such that the valley retains a pleasant warmth even though, due to the high mountains that surround it, the hours of sunshine start later in the morning and finish earlier in the evening. And this radiant heat contributes to the ripening of our grapes.

VINIFICATION

The Teroldego & Marzemino are vinified in the classic red winemaking style at 23-29°C 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).

CHARACTERISTICS

Mezzacorona Red Blend expresses the aromatic richness of two noble varieties of the Dolomites, Teroldego and Marzemino combined with the international variety, Merlot, for elegance and softness. Teroldego with its profound flavours of red currants, blackberry, and blueberry, provides a full-bodied structure. The 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.

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%

SERVING TEMPERATURE 16-18°C

