

PASSO DOBLE

MALBEC CORVINA ROSSO DI ARGENTINA VALLE DE UCO BIOLOGICO

A red wine with unusually high aromatic content made on the organically run Masi Tupungato estate at Mendoza, in Argentina. Modern wine with non conformist style, striking for its intense fruitiness and delicate spiciness. Its strong and exuberant character comes from the local Malbec grape, while the addition of lightly dried Corvina Veronese gives it the easy appeal and attractiveness of Venetian wines.



GRAPE VARIETIES

Malbec, Corvina.

APPASSIMENTO

Masi's expertise in grape drying technique.

TASTING NOTES

Look: deep ruby red.

Nose: ripe cherries and sweet spices.

Palate: rich and intense, full of cherries and berry fruit. Good length and soft tannins.

FOOD PAIRING

Very versatile: good with grilled or roast red meat, chickpea balls, eggplant burgers, mature cheeses with strong flavours.

SERVING TEMPERATURE: 18° C

ALCOHOL CONTENT: 14% vol.

SHELF LIFE: Excellent drunk young, but with a good potential for ageing.



MASI TUPUNGATO: NATURALLY AMAZING

Masi style and expertise in Appassimento reaches new frontiers. Argentina provides an exuberant and uncontaminated environment that Masi respects with the creation of organic, innovative and characterful wines.

