

# Madoro



**Location of vineyard:** Breganze hills

**Exposure and type of land:** volcanic and tuffaceous hills

**Grape variety:** 80% Marzemina  
20% Cabernet sauvignon

**Vine layout:** the grapes are dried in a special room for one month and a half

**Aging:** for two years in new barriques, in bottles for one year

**Residual sugar:** 100 g/l

**Color:** deep red with purple notes

**On the nose:** arresting bouquet of ripe red berries followed by notes of blackberries, bilberries and dark cherries

**In the mouth:** sweet and full-bodied, big structure yet balanced with a very long finish.

A versatile dessert wine that is perfect with anything from dry cakes and wild berry pies to aged cheeses or strong-flavoured blue cheeses.