

# MAGO' 2017

## Sparkling Brut Rosè

PINK POWDER, A BALLERINA'S TUTU, GRACEFUL BEAUTY ON HER TOES, WAITING FOR THE CURTAIN

TO RISE.

"Convinced that we could add sparkle to the unique aromas of native grapes, we took up

the challenge in 2012. That was the perfect year thanks to the dry conditions, ideal for a balanced acidity. The perfect timing for a new start.

After years since then, Magò grows up in popularity and now becomes our favourite companion for Italian aperitives, a chic lunch or a romantic dinner.

Magò is not simply a project, but a dream come true.

The perfect combination could be...with fried zucchini flowers, freshly picked from the garden."

MASSIMAGO

MAGÒ

BRUT ROSÉ  
MILLESIMATO 2017

### TECHNICAL SHEET:

**WINE:** Brut Rosè Sparkling

**CERTIFICATION:** Organic wine;



**GRAPES:** Indigenous varieties;

**SOIL TYPE:**

Massimago estate (Mezzane di Sotto) – Limestone – clay/marly soil;

**DENSITY:** 5000 plants/hectare;

**TRAINING SYSTEM:** Guyot;

**VINIFICATION:**

Grapes are hand harvested at the end of august and pressed after a very short maceration of 8 hours to obtain a light bright salmon pink must.

The must is separated from the skins and cold fermented in steel vats for about two weeks.

Sparkling fermentation takes place in sealed steel vats with selected yeasts (Charmat/Martinotti method). The wine ages on the lees for few months.

Ageing in steel vats and bottle conveys complexity and balance.

**ALCOHOL:** 12,50 % vol.

**SUGAR:** 8 G/L

**CHARACTERISTICS:**

Color: light salmon pink (orange rims when aged in bottle for few years). The nose is complex with strawberry, peach and balsamic notes.

At the palate is juicy, with a balanced combination between sweetness and saltiness, with fruity flavours and a refreshing finish.

**PAIRINGS:**

Italian aperitivo. Salami, Parma ham, culatello. Fried fishes, fried vegetables. Pizza. Burrata with aceto balsamico and parmesan.

International cuisine suggestions: Tempura, fish & chips. Boiled meat with salsa verde.

**LABEL:** Massimago label.

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