



Azienda Agricola Maria Donata Bianchi

LA MATTANA RED WINE - "LA MATTANA"

PRODUCTION ZONE

Vineyards are located in Diano Castello (IM)

VARIETY

50% Syrah, 50% Grenache

VINTAGE

2015

VINIFICATION

Grapes are hand-harvested and then destemmed and crushed. The must is fermented in contact with skins for more days than for "Bormano". Pump-overs and manual punch downs are performed periodically.

AGEING

About 12 months in French oak barrels and 6 months in stainless steel.

AGEING POTENTIAL

At least 10 years.

APPEARANCE

Garnet red with ruby hues.

ON THE NOSE

Aromas of cherry, wild berries jam. An intense odour of liquorice and tobacco, with a hint of vanilla.

ON THE PALATE

Complete, with a marked unctuousness and structure. The tannins are present and capable of ageing. The notes of liquorice and toast are strong, despite of the feeling of dried red fruit.

FOOD PAIRING

Complex dishes made of red meat but also strong cheeses.

The man on the label is Agostino Bianchi, ancestor of our family. A unique and multifaceted man; he was inspector of woods and forests under Napoleon and wrote the first treatise on the olive fruit fly. A special label for a wine out of common, which is only produced in exceptional years.

