

## Malbec Impronta del Fondatore Lison Pramaggiore DOC

GRAPES:	Malbec
PRODUCTION ZONE:	Portogruaro
ALTITUDE:	At sea level
SOIL TYPE:	Clay, of fluvatile and lagoonal origin
TRAINING SYSTEM:	Spurred Cordon
PLANTING DENSITY:	5,200 – 5,300 vines per hectare (2,105 – 2,145 per acre)
HARVEST PERIOD:	The second half of September
ALCOHOL CONTENT:	14,50% vol.
TEMPERATURE:	16 - 18 °C (60 - 64 °F)
RECOMMENDED GLASS:	Broad-bowled Bordeauxglass, narrowing at the rim
AGEING POTENTIAL:	5/7 years

### TECHNICAL INFORMATION

The grapes are harvested in the second half of September. Maceration on the skins at a temperature of 26-28 °C, with frequent pump-overs, lasts for about ten days. When malolactic fermentation is complete, some of the wine is racked into French oak barriques, to be blended with the remainder, which ages in steel tanks, after maturation.

### TASTING NOTE

Deep ruby red with faint purplish highlights; broad, lingering aromatics of red berry fruits over a subtle background note of spiciness; soft, balanced palate supported by ripe, supple tannins through to a pleasingly fresh finale.

### FOOD MATCHINGS

Rice and pasta with full-flavoured meat sauces, grilled red meats and roast wildfowl.

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Santa Margherita