

Fondazione Edmund Mach – Farm – Winery Via E. Mach 1, 38010 San Michele all'Adige (TN) – ITALY phone: +39 0461/615252 – fax: +39 0461/615352 mail: cantina@fmach.it



NAVICELLO ROSSO

intense ruby red color; spicy, fruity and elegant aroma; pleasantly tannin-rich, well-structured, lingering taste

Mark	Vigneti delle Dolomiti IGT	
Grapes	Merlot, Cabernet Sauvignon	
Vineyard	Navicello	
Soil	alluvial matrix, deep, well drained, sandy-loamy texture, sufficient organic matter supply	
Training system	vertical-trellised, cordon training; vineyard managed with organic farming procedures since 1994	
Vine density	4.700 plants/hectare	Press and the second se
Year of vineyard installation	1990	
Yield per plant	1,9 kg/vine	ISTITUTO AGRAF
Harvesting	by hand, first decade of September	SAN MICHEI All'Adige
Vinification	traditional red wine vinification process with organic farming procedures; 8-day maceration at 25°C	NAVICELLO
Aging	10 months in small oak barrels, 2 months in the bottle	ROSSO
Production	4.000 bottles	*0
Serving Temperature	16 - 18°C	STITUTO AGRARIO 1874 FOND San Michele Alladoige Edmuno M
Combinations	its structure and elegance lend themselves to accompanying strongly–flavoured first courses as well as complete first courses	

TASTING NOTES: