

Mark

## 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@finach.it



## **NAVICELLO ROSSO**

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

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	
Year of vineyard installation	1990	
Yield per plant	1,9 kg/vine	FONDAZIONE EDMUND
Harvesting	by hand, first decade of September	MACH
Vinification	traditional red wine vinification process with organic farming procedures; 8-day maceration at 25°C	
Aging	10 months in small oak barrels, 2 months in the bottle	NAVICELLO ROSSO
Production	4.000 bottles	*
Serving Temperature	16 - 18°C	STATIOTO ABRAGATO 1974 PHINAZONE STAMPLINEE ALLIZINGE EDHOND MACH
Combinations	its structure and elegance lend themselves to accompanying strongly-flavoured first courses as well as complete first courses	
TASTING NOTES:		