# BELLISSIMO

Inspired by the Maglieri Family's Italian origins and passion for the Mediterranean lifestyle, the Bellissimo range is a collection of wines featuring varieties new to Australia. Crafted in modern, innovative styles, they are perfect to enjoy with food and friends.



## BELLISSIMO LAGREIN

VINTAGE REGION
2016 McLaren Vale

## **GRAPE VARIETIES**

Lagrein

#### **COLOUR**

Deep ruby red with a purple hue.

#### BOUQUET

Lifted, bright and fresh with spicy berry notes.

#### **PALATE**

Medium to full bodied with rich, red berry fruit, elegant oak with fine persistent tannins. This Lagrein can be enjoyed with most food styles and particularly complements Mediterranean dishes.

## **CELLARING POTENTIAL**

Cellar up to 2018

#### **FOODMATCH**

Pizza and Pasta.

### **VINEYARDS**

The fruit was sourced from a small premium vineyard in McLaren Flat, South Australia.

#### **TECHNICAL DETAILS**

ALC 13.5% pH 3.62 TA 6.4g/l

## WINEMAKER NOTES

The Lagrein was destemmed and chilled straight into open fermenters to allow for cold soaking for 2 days, then fermented for a further 6 days. The ferments were gently worked receiving pump overs twice a day. The ferment ran relatively cold to allow the delicate aromatics to be preserved and to capture the fine tannins once the ferment had been completed. The wine was transferred to 4-5 year old French and American hogsheads and allowed to go through malolactic fermentation.

## WINEMAKER

Charles Whish



