

MAGLIERI LA BRUSCO

N V



THE STORY

Best served chilled, La Brusco is a wine for all seasons! It's a fruit sweet, Australian mellow red with a touch of sparkle, made to be enjoyed with friends, good food and great conversation.

WINEMAKER NOTES

Fruit was harvested early in the season to ensure freshness and vibrancy. The fruit was destemmed, but not crushed, to enhance complexity with a small amount of carbonic maceration. Fermentation was six-seven days on skins in a combination of stainless steel tanks and open fermenters. The must was then pressed and allowed to undergo malolactic fermentation in tank. Enjoy chilled all year round, however, ideally suited for dining or socialising where the focus is on the food and company.

TASTING NOTES

Region:	McLaren Vale
Grape Variety:	Varietal red blend
Bouquet:	Fresh basketful of seasonal cherries and strawberries.
Palate:	Vibrant and youthful, La Brusco has a deliberately slight effervescent or 'fizzante' impact on the palate, mimicking a sweet berry attack. The fruitful richness in the mid-palate finishes fresh and clean. The lower alcohol is refreshing on the palate allowing the truly 'vinous' flavours to shine.
Food match:	Pasta, pizza, salami plates or tapas with friends.
Cellaring:	Enjoy now. 9.5% alcohol, 3.38pH, Ta 6.9 g/L

