

## CORBEC

CORVINA MALBEC ROSSO DI ARGENTINA VALLE DE UCO BIOLOGICO

Full-bodied and lively red with good intensity – cosmopolitan and trendy in style. A modern, innovative wine made in the Masi Tupungato La Arboleda estate in Argentina, using Masi's expertise in the appassimento method. The elegance of the Corvina grape, with its tastes of super-ripe cherries and velvety texture, is combined with the exuberant virility and tannins of the Malbec grape to produce an outstanding taste and aroma profile.



### GRAPE VARIETIES

Corvina, Malbec.

### APPASSIMENTO

Masi's expertise in grape drying technique.

### TASTING NOTES

**Look:** impenetrable dark red.

**Nose:** intense berry fruit and jam aromas. With hints of mint and cinnamon.

**Palate:** smooth and full-bodied with tastes of plums and baked cherries. Long finish with bitter cocoa twist.

### FOOD PAIRING

Just like Amarone, good with strongly flavoured foods: grilled or roast red meat and mature cheeses. Excellent pairing with spicy vegetable dishes or with the traditional "parmigiana".

**SERVING TEMPERATURE:** 18° C  
**ALCOHOL CONTENT:** 15% vol.  
**SHELF LIFE:** Long ageing potential.



### MASI TUPUNGATO: NATURALLY AMAZING

Masi style and expertise in Appassimento reaches new frontiers. Argentina provides an exuberant and uncontaminated environment that Masi respects with the creation of organic, innovative and characterful wines.

