

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.

