



Mastrodomenico



Name	Basilicata IGT - Mos
Proprietars name	Vigne Mastrodomenico
Country/region	Italy - Basilicata
Zone	Barile (PZ)
Grape	Aglianico del Vulture 100%
Date of harvest	End of September - 1st decade of October
Classification	DOC Aglianico del Vulture
Color	Ruby red with slight garnet shades
Category	Still wine
Ageing	5 months in 2 nd passage french oak barrels with a custom toasting, the rest in stainless steel tankers
Alcohol percentage	13.5 - 14%
Yield rate hl/ha	50
Characteristics	A lovely spicy bouquet, Mos is At palate it is dry and aromatic, very harmonious and pleasant.
Food Pairings	Mos is a versatile wine, which pairs with most meat based Italian food.
Serving temperature	16-18 °C
Aging potential	8 years
Bottle size ml	750
Qty per box	12 bottles