



MEMÖRO ITALIA ROSSO

Memoro invites you to embark on a wine tour of Italy, exploring the four corners of the “Bel Paese” and experiencing the diverse flavors and unique characteristics of each region. The label features a wind rose, representing the pride of the Piccini family in their continuous pursuit of new horizons in Italian winemaking. Join us on this journey and discover the true essence of Italian wine.

Grape varieties: 40% Primitivo, 30% Montepulciano, 20% Nero d'Avola, 10% Merlot del Veneto

Production area: Puglia, Abruzzo, Sicily, Veneto

Alcohol: 14 % Vol.

Winemaking: Memoro Rosso is a cuvée that comes to life from the perfect combination of typical grapes of different Italian denominations. The result of skilfully assembled different vintages, Memoro Rosso stands out for its complexity and, at the same time, drinkability. The Montepulciano grapes, which are aged for 12 months in oak barrels, are combined with those of Nero d'Avola grown under the Sicilian sun, the Merlot grapes of the Veneto region and the partially dried Apulian Primitivo grapes to create Memoro Rosso, a wine that embodies the greatest Italian excellences.

Tasting notes: True to its philosophy, Memoro Rosso embodies a warm and modern style, highlighting aromas of cherry, figs, and coffee, which are harmoniously integrated with woody notes of oak. The palate showcases remarkable structure and complexity, presenting a delicious and well-balanced taste that culminates in a dense and impressively persistent finish.

Food pairing: Excellent choice with red meats and aged cheeses.

Serving temperature: 16 °C

