

EST. 1904
MEZZACORONA
ESTATE BOTTLED

DINOTTE

RED BLEND



MEZZACORONA PRESENTS
“THE BEAUTY
OF THE NIGHT”.

A new enticing red blend to embrace your senses.

SUSTAINABLY FARMED • HAND-PICKED

PRODOTTO D'ITALIA

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What are your wishes at night? What do you long for when the day fades away and the **beauty of the night** starts? Allow yourself to be captivated by the enveloping character of our bold and expressive taste.

Indulge into the supple flavorful bouquet of wild berry fruits and be seduced by the succulent notes of vanilla and cocoa.

Embrace DiNotte Red Blend and let your deepest, darkest desires reveal. When the light and the hustle of the day dim out, explore new territories, new hues, new styles. Drink DiNotte.



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The red grapes that grow on the granitic soils of the inward sloping hillsides of the Dolomites are a study in patience. The soils provide the unique flavor profiles of grapes like Teroldego, Marzemino and Merlot, resulting from the decomposition of the sheer cliffs of our surrounding narrow mountain valley cliffs, and from the alluvial deposits made by glaciers and the ever-dominant Adige River.

Because of our unique geography, our valley acts as a heat-sink during summer. The amount of reflected light is such that, even with sunlight hours that start later in the morning and stop earlier in the evening because of the surrounding high mountain, our valley stays nice and warm. That radiant heat helps mature our grapes.

Then at night (Dinotte) we experience the radiational cooling effect as cool air spills down from the Dolomites and follows the course of our magnificent Adige River and places a blanket of cooling freshness throughout the valley.

Our vineyards naturally benefit from this daytime radiational warmth and light and nighttime cooling, bringing our gentle red grapes to the ideal expression of what we showcase in our Dinotte Red Blend. Here the grapes are at once rich, berry-like and juicy, but also perfumed with a mountain floral character that is hard to find in many red wines. The resulting freshness brings this wine a wonderful structural tension and highly articulate fruit expression. And the soil adds the element of minerality and tension.



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CHARACTERISTICS

Mezzacorona Red Blend expresses the aromatic richness of two noble varietals of the Dolomites, Teroldego and Marzemino, combined with an international varietal, Merlot, for elegance and softness. Teroldego, with its profound flavors of red currants, blackberry, and blueberry, provides a full-bodied structure. Marzemino brings a pleasant juicy character that creates a soft, velvety, palate pleasing wine. The Red Blend is balanced with the addition of Merlot to add aromatic notes of vanilla and cocoa.



VINIFICATION

The Teroldego & Marzemino are vinified in the classic red winemaking style at 75-85°F for 12 to 13 days with the addition of selected yeasts. Then Teroldego and Merlot are matured in French oak barrels (lightly roasted, 3-years old) for 6 months.



PAIRINGS

This wine is the ideal pairing for hearty appetizers and spicy cuisine, as well as savory sauces, baked pastas, and grilled or roasted meats.

**ALCOHOL
CONTENT**

13%

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