



MAZZA VINEYARDS

Appassionato



Vintage: 2020

Appellation: Lake Erie

Residual Sugar: 0%

Alcohol: 15%

Varieties: 95% Regent, 4% Petit Verdot, 1% Merlot

Winemaking/Ferment notes: Our Appassionato was made in the “Appassimento” style, where the Regent grapes were left to naturally dry for several weeks after harvesting, gaining in concentration and complexity. It was fermented on skins for ten days with pigéage (punch-downs) three times a day for color and flavor extraction. It was then pressed off and racked to barrels for maturation, developing its full potential. This unfiltered red wine offers an attractive complexity and structure, with ripe fruit flavors and a great aging potential.

Cellaring potential: 3-5 + years

pH: 3.71

TA: 5.8 g/L

Vineyards: William Semelka Vineyards

Oak Aging: Aged 14 months in French Oak from Mercier

Harvest Dates: 10/31/20

Food pairing(s): Pair with slow cooked short ribs, or any smoked or grilled meats. Also pairs excellently with very dark chocolate.

Date Edited: 7/25/22



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