

MEMORO

VINO ROSSO ITALIA

Type : red

Grapes : 40% primitivo 30% Montepulciano 20% nero d'avola 10% merlot del Veneto

Alcohol content: 14 %

Denomination: Vino d'Italia

Wine maker: Antonella Conti

Wine flows through the historical veins of every corner of Italy. We chose a compass rose for our label to send an invitation to experience in one bottle four different grape varieties, each typical expression of a distinct Italian region: Veneto, Abruzzo, Puglia and Sicily.

In many ways, Memoro is an uncharted territory for us: it is the first time when Piccini takes up the challenge of creating a wine as an Italian icon. The challenge was to create a wine that would not only taste Italian beyond any doubt, but would *feel* Italian. The project is the fruit of a long research and experimentation, testing and blending from all Italy.

Memoro truly emerged as a cuvee wine, a blend of not only different grapes of different origins in Italy, but also of different vintages: the 12 months oaked casked Montepulciano from Abruzzo, the solar Nero d'Avola from Sicily, the colder climate (Veneto) merlot and the *passito* Primitivo wine from Puglia.

The final blend was the one that called its own name : Memoro , Latin for "remember" Italia.

In the fullest sense, Memoro Italia is born from our Family's Italian pride.

Tasting notes:

A warm, modern style with notes of dark cherries, figs and coffee in a delicate oak frame. Generous on the palate, revealing a bright fruity core. Concentrated, exposing great structure , yet harmonious and soft . Long, dense finish.

Food pairing: Serve it at 18°C with game or red meat.

