

il Cantore M.P.F. Rosso

This is an unquestionably excellent wine produced from the finest cuvees (blends) of ancient aromatic grapes. It is one of our favourite wines, which we think provides an interesting glimpse into the promise for Roberto Urscheler's wine making future.

Il Cantore displays some 'bizarre' characteristics. If you serve it at a temperature between 10–16 degrees centigrade, it releases onto the palate the pleasures of an excellent dessert wine. If drunk at room temperature, it becomes more complex, offering the characteristics of an exceptional wine that can be enjoyed for pure meditation. It is also good humoured enough to be drunk and enjoyed with friends, and interesting enough for them to remember it with pleasure. Make your choice! Luca Maroni, one of the most important Italian wine tasters describes it as “a pleasantly smooth, silky and musky wine with intense scents of raspberry”.

This is a ruby-red coloured wine with garnet hues. It is endowed with a very particular personality; its bouquet is complex, with scents of strawberries, raspberries and vanilla. On the palate, it is intense and aromatic. It unveils a sweet, persistent and long finish. Truly, an amazing wine!

Food pairing is best with desserts, “amoretti”, pastry and dried fruit, but it can also be enjoyed alone. For the more adventurous we recommend pairing with “spicy” dishes such as a curry — you will not be disappointed!

PRODUCER	Roberto URSCHELER
Variety of grape	selected cuvée of ancient aromatic grapes
Production area	Mombaruzzo
Appellation	MPF Rosso
Alcohol Volume	12%
Soil	Calcareous, clayey
Harvesting	Mid/end September
Fermentation	7-8 days at 8°C
Ageing before release	8 months
Bottling	Springtime
Serving temperature	10–16 °C <small>if pairing with deserts or spicy foods</small>
	Room temperature <small>to enjoy for meditation</small>

