

MITOLO

# Serpico

## CABERNET SAUVIGNON (AMARONE METHOD) UNIQUE & UNMATCHED

*Serpico is a 100% Cabernet made in the Amarone method which is unique and unmatched, not only in Australia, but the World. The Serpico style is distinctive, elegant and powerfully complex, showing vibrant fresh fruit character in its youth and gaining more complexity as the wine ages.*

### WHAT MAKES MITOLO SERPICO CABERNET UNIQUE?

#### Complexity

Achieve flavours and aromas not normally associated with Cabernet.

#### Distinctive

The purity elegance & power, the hallmark of Mitolo wines are instantly recognisable in this wine.

#### Authentic

Made in the true authentic Italian method not done anywhere else in Australia.

#### Challenging

A wine that will keep evolving and changing with layers of complexity. A wine to think about.

#### Consistent

The method will allow Mitolo to capture the true Cabernet varietal characters each year as it allows an earlier harvest while fruit purity is at it's peak.

### THE AMARONE METHOD - WHAT IS IT?

The process of drying grapes over a period of time in cool dry rooms until the fruit becomes partially shrivelled and their juice, extremely concentrated.

### FLAVOUR PROFILE

Blackcurrant, cassis, mulberry, blueberry, plums, chocolate, mocha, forest floor, spice, cedar, truffles, ground herbs, violets, tobacco, crushed leaf and tar characters.



Hand picked grapes placed under the vines ready for collection.



Crates are stored in drying rooms while the drying process takes place.

### WHAT THE AMARONE METHOD ADDS TO SERPICO:

- Vibrant, deep colour.
- Intense aromas.
- Good structure & integration of fruit, oak & tannin.
- Full & concentrated mid-palate.
- Changes in the tannin structure from firm & grippy to soft & silky.
- Complex flavours.
- Glycerol impact : gives the wine more viscosity and mid-palate sweetness.

### HOW IS IT MADE?

- Harvested at 13 baume.
- Picked onto 10kg drying racks.
- Grapes left to dry on racks for 8 weeks in the drying rooms.
- After 8 weeks, the fruit is crushed and & fermented on skins for 2 weeks and left to macerate for a further three weeks.
- Gentle basket press after maceration to extract what is left in the skins.
- Maturation takes place over 9 months in French Oak barriques & hogsheads

### OTHER KEY FACTORS:

- Yield - 2 tonne per acre.
- Intense aromas.
- Approx 20-30% of juice lost during the drying process.
- Sugar levels increase by around two baume.
- Cellaring potential up to 20 years.
- First vintage 2002.

### WHAT THE PRESS SAY ABOUT MITOLO SERPICO:

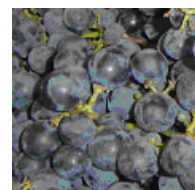
"...a seriously built full-throttled Cabernet Sauvignon on steroids"  
**Robert Parker**

"...the wine is super intense, shot through with spice and it lingers soulfully for ages after swallowing"  
**Max Allen**

"The end result is the most impressive McLaren Vale Cabernet I have ever tasted"  
**Divine Magazine**

"This is the humvee of cabernets at first sniff. But the farther you go, the more you begin to appreciate it's Lamborghini V12, it's lavish walnut panelling and it's extravagant Naugahyde upholstery. It is rich, opulent and distinguished.....an aftertaste that leaves you reeling with feelings of wellbeing and extreme good luck. It's a wonderful thing.

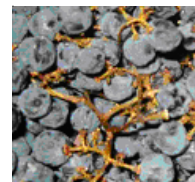
**Philip White, The Advertiser  
Top 100 Wines 2003**



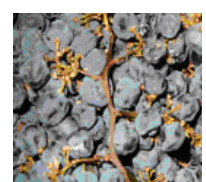
At harvest



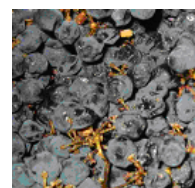
After 1 week



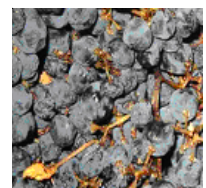
After 3 weeks



After 5 weeks



After 7 weeks



After 8 weeks