

*Alessandro Speri*  
**P · R · O · D · I · G · O**  
 A R G E N T I N A

<b>Nome</b>	Prodigio Malbec Reserva	<b>Altitudine</b>	940 / 1.050 mts
<b>Annata</b>	2003	<b>Resa</b>	8.000 Kgs./ha
<b>Alcohol</b>	14%	<b>Vendimmia</b>	A mano
<b>Produzione</b>	10.000 bottiglia	<b>Fermentazione</b>	Tre settimane sulle bucce.
<b>Package</b>	Scatole de 6 bottiglia		Malolattica in barrica
<b>Produttore</b>	Alessandro Speri	<b>Invecchiamento</b>	12 mesi in barricas de rovele francese.
<b>Enologo</b>	Attilio Pagli		
<b>Uvaggio</b>	Malbec 100%	<b>Affinamento</b>	6 mesi en botiglia
<b>Origine</b>	La Consulta, Mendoza (Argentina).	<b>Precio</b>	

**Nota di degustazione** Colore brillante e intenso con marcati toni viola. Profumi di ciliegia, prugna, vaniglia e amarene. In bocca si presenta con ottima struttura, delicati tannini sorretti da buona acidità. Predominano i frutti rossi, e i minerali ben bilanciati dai tannini del legno. Vino di complessità con finale gradevole e persistente.

**Press Release** 90 Points for Wine & Spirits magazine, US (2007).  
 Gold medal at Florida International Wine Challenge, Miami – US (2006)  
 Highly recommended for The Wine Republic magazine – Argentine (2006)  
 86 Points for Wine Spectator magazine, US (2006)  
 Highly recommended for Decanter magazine, UK (2006)

<b>Name</b>	<i>Prodigo Classic Malbec</i>	<b>Vineyard altitud</b>	940 / 1.050 mts u.sl.
<b>Vintage</b>	2003	<b>Yield</b>	8.000 Kgs./ha
<b>Alcohol</b>	14%	<b>Harvest</b>	Hand picked
<b>Production</b>	10.000 bottles	<b>Ferments</b>	Three weeks on skin.
<b>Package</b>	6 bottles per box		Malolactic in barrel
<b>Producer</b>	Alessandro Speri	<b>Aging</b>	Twelve months in french oak barrel
<b>Winemaker</b>	Attilio Pagli	<b>Fining</b>	Six months in bottle
<b>Grapes</b>	Malbec 100%	<b>Price</b>	
<b>Origin Area</b>	La Consulta, Mendoza (Argentina).		

**Tasting Note** *Colour: bright and deep red colour, with violet tones. Aroma: complex and elegant fruity cherry, plum and blackcurrant, balanced with light vanilla flavour. Mouth fill: full-flavoured with a lots of fruit coming through the palate, soft tannins and velvet texture, long and pleasant finish.*

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