

MOGORO BOVALE

'BO-VAH-LAY'



90 POINTS
JAMES SUCKLING

Red Wine | Bovale | Sardinia, Italy | DOC

Bovale, also known as Graciano, is a red grape variety grown widely on the island of Sardinia and in Spain. It has a large number of synonyms throughout Spain and the Mediterranean region indicating it is an old and widely grown variety. Its origins are unknown, but literary texts that mention the variety date back to the 1300s.

This wine is fermented in stainless steel with a short maturation in French barrique barrels, rounding out the wine and adding a layer of complexity. Suggested pairings include: pork chops, cured meats, ham, pizza, pasta, roasted vegetables, smoked gouda, and parmesan.

Mogoro was founded in 1956 and prides itself on using unique varietals that are strongly linked to the traditions of Sardinia.



FLAVORS

STRAWBERRY-PLUM-CARAMELIZED
ORANGE PEEL-CHERRY-DRIED HERBS

FRUIT



BODY



SWEETNESS



ACIDITY



TANNIN



Enjoy right
away



Room Temp



Drink Now