



Monferrato Rosso DOC DI.VINO

GRAPE VARIETY :

Barbera 70% - Cabernet Sauvignon 30%

ORIGIN:

Selection of Barbera and Cabernet Sauvignon grapes coming from estate vineyards planted in 1987 and 1995 with a South-East exposure in the village of San Marzano Oliveto.

WINE-MAKING:

After a summer green harvest the grapes of Cabernet Sauvignon are late harvested and laid to dry in special withering crates for around one month, to obtain the best sugar concentration. After the fermentation and maceration on the skins for about 15 days, to maximize polyphenols (colour) and structure extraction, the Cabernet Sauvignon is blended with the Barbera and starts the maturation of around six months in oak barrels. After a refining of some months in bottle the wine is ready to drink.

CHARACTERISTICS:

The dark ruby red colour has violet highlights. On the nose it is intense with a dried fruits and red berry jam bouquet, and a light alcohol inkling.

Full-bodied and intense on the palate, with hints of ripe berries, harmonious and slightly sweet.

SERVING SUGGESTIONS:

Perfect with every type of game, it's a good match for structured meat dishes, ripened and blue cheese.