

MONFERRATO ROSSO DOC

TRACEABILITY CARD

Vineyards

Cadastré F.M. 53, cadastral number: n° 201-30-232-250
Total Ha: 9

Cultivation

With a mix of trichoderma and microorganism to obtain grapes with higher antioxidant power

Vine

Barbera 40% - Merlot 30% - Albarossa 30%

Antiparasitic Treatment

Ecological Cultivation;
Reg. Eu 1257/99 ex 2078

Grape harvest

from 10th September to 10th October

Pressing

Fermentation

under controlled temperature, with microoxygenation of one year aging stainless steel

Sulphites

30/40% less than admitted by law

TASTING CARD

Degree

13,5% vol. natural in vineyard

Ph

3,46

Acidity

5,6 g/l

Sugars

traces

Colour

Ruby purplish red

Temperature

15-16°C

Matching

ideal for matching with meat dishes and daily consumption

Flavour

scent of spices and blueberry

Taste

In mouth it is easy, velvet, soft, fresh; the particularity of this wine coming from the terroir of Gavi that influences positively the characteristics of Barbera and Merlot but most of all the presence of Albarossa at 30%, the ancient vine rediscovered that joins the spicy perfume of Nebiolo to the structure of Barbera.

The absence of barrique and the low level of sulphites permit to appreciate the natural perfumes of the vine. It's a red wine fresh and perfume perfect for a daily consumption

