



MONFERRATO ROSSO

APPELLATION: MONFERRATO ROSSO

CLASSIFICATION: Denomination of
Controlled and Guaranteed Origin (D.O.C.G.)

GRAPE VARIETY: 30% Barbera/ 70% Syrah

VINEYARDS: SOGLIO, ASTI

SOIL: Astian sandbanks formed in Pliocene
era overlaid by impermeable clay layers

ALTITUDE: 250 meters

EXPOSURE: south

HARVEST: Manually- end of September

TASTING NOTES

Color: Ruby red with purple hints.

Aroma: Characteristic, spicy, floral, with notes
of black cherry

Taste: full-bodied, fresh and balanced, soft
tannin and with a good persistence

VINIFICATION

The selected grapes are destemmed and
crushed before undergoing fermentation for
approximately 8-10 days. During this phase,
repeated pump-overs are carried out to
optimize the extraction of color, tannins, and
aromas. After an initial racking, the
subsequent malolactic fermentation and
tartaric stabilization take place in stainless
steel tanks. The wine is then further racked
until it reaches clarity. It is aged for **18 months**
in french oak barriques. Continues its
refinement in the bottle.

SERVING SUGGESTIONS

Uncork the bottle at least half an hour before
consumption. Serve in red wine glasses
suitable for aged wines to allow for proper
decanting and oxygenation.

Serving temperature: 18°C

Food pairings: a pleasing wine for the whole
meal, ideal with some first courses and
perfect with main meat dishes (cold meat/
white meat) . Excellent with medium hard
cheeses.