



DESIATO

DESIATO is born from the meeting of two worlds: the deep roots of Piedmont, where we were born, and the international life experiences of my family.

An exclusive blend of Barbera and Syrah grapes. Barbera, an indigenous grape variety that embodies our deep connection to the land, meets Syrah, a renowned grape appreciated worldwide. Barbera brings freshness, vibrancy, and bright acidity, while Syrah adds depth, spice, and structure. Each year, their balance shifts, adapting to the harvest and the unique harmony of the terroir, where crisp red fruit intertwines with spicy notes for a long and lingering finish.

DESIATO is more than just a wine—it is the story of a family, the bond with our land, and my father's dream. A dream of creating a wine that bridges past and future, a long-held desire that now takes shape in every bottle, with an elegance that blends tradition and innovation.

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: 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.