



## MONFERRATO ROSSO

**ALCOHOLIC CONTENT: 14,5 % Vol**

### VINEYARD FEATURES:

**ALTITUDE: 300 MT ABOVE SEA LEVEL**

**CULTIVATION TECHNIQUE: GUJOT PRUNING**

**DENSITY: 6,000 PLANTS/HA**

**QUANTITY: 100 quintals/ha**

**SOIL: CLAY AND LIMESTONE**

### WINE CHARACTERISTICS:

**VINIFICATION: STEEL**

**AGING: SIX MONTHS IN OAK BARRELS, SIX MONTHS IN BARRIQUES AND SIX MONTHS IN THE BOTTLE**

**COLOR: INTENSE RUBY WITH GARNET REFLECTIONS**

**TASTE: SOFT AND BALANCED, PLEASANTLY TANNIC**

**SERVING TEMPERATURE: 16/18°**

**PAIRING: EXCELLENT PAIRING WITH TASTY FIRST COURSES, MAJOR MEAT SECOND COURSES, BLUE CHEESES**