

Insolito

MONFERRATO ROSSO denominazione di origine controllata



TYPOLOGY

Monferrato Rosso D.O.C.

VARIETY

Barbera / Dolcetto

HARVEST PERIOD

End of September, Start of October

EXPOSURE

South East / East

PLANT DENSITY

4500 plants for hectar

ALTITUDE

200 - 300 m s.l.m.

SOIL STRUCTURE

Called the 'astiane sands', it consists of calcareous clay marl of sedimentary marine origin, with good presence of lime and sand, rich in microelements, in particular magnesium

VINIFICATION

The grapes are hand harvested and transported in small baskets to the winery. Once the grapes arrive they are then de-stemmed and lightly crushed to undergo alcoholic fermentation in vertical steel tanks. The fermentation will take place for about 10 days while the contact with the skins lasts up to 15 days with several pump overs happening daily. After racking and malo-lactic fermentation, the wine is then placed into tonneaux for about one year. After this aging the wines will then be ready to be bottled and will rest in bottle for another 6 months before being available to the market.

TASTING NOTES

The wine has an intense purplish red with brilliant ruby reflections, the nose is surprising, characterized by intense balsamic hints of black fruit and the sweet notes of tobacco. In the mouth the entrance is full and enveloping; the good tannins structure helps to prolong the aftertaste that repeats the olfactory fragrances.

PAIRINGS

The combination is excellent with cold cuts, grilled meat, fettuccine with wild boar sauce and pork ribs.

Serve at 18° C



AMERIO VINCENZO
VITICOLTORI IN MOASCA

Azienda Agricola Amerio Vincenzo di Amerio Marco e Danilo s.s.a.

Reg. Slamboira 5, 14050 Moasca (AT), Italia - +39 334 566 7494 – info@ameriovincenzo.it

www.ameriovincenzo.it