

Bricchetta Monferrato D.O.C. Rosso

Typology

Still red wine

Variety

Barbera /Nebbiolo

Yield in the vineyard

Variable from 80 to 90 quintals per hectare

Winemaking

Cold pre-fermentation maceration for 4 days between 0 and 4 ° C and followed by fermentation at a controlled temperature for about 10 days.

Maturation

Ageing: malolactic fermentation in stainless steel with subsequent ageing of 14 months in French oak barrels.

Available in 750 ml bottle.

TASTING

Color

Bone color with violet hues, deep and intense

Perfume

Blackberry, plum and hints of fresh fruit backdrop to the touches of vanilla, spice, licorice and mocha that paint a picture of great elegance and power.

Flavor

Persistent and complex, supported by the characteristic acidity of the grape, which gives this wine length and freshness despite aging.

Accompaniments

Particularly suited to red meats, roasts and mature cheeses.

Serving temperature

16-18 ° C

