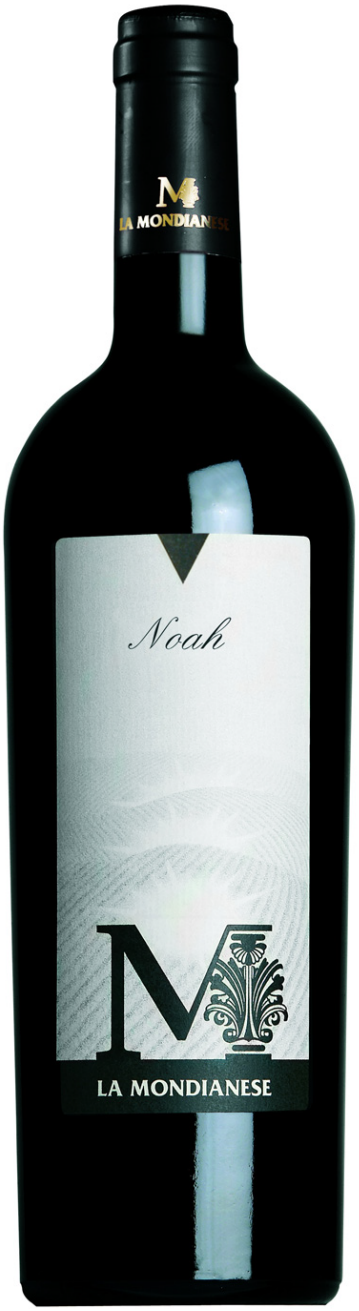
LA MONDIANESE

Monferrato D.O.C. Rosso
"Noah"



Grape variety: From a mix of Cabernet Sauvignon and Syraz with Barbera or Ruchè depending on the vintage.
Location of Vineyards: On a hillside in the beautiful municipality of Montemagno.
Soil: Marine sedimentary origin, calcareous loam texture.
Yield: 40-80 q.
Plants per hectare: 5000.
Vine training system: Espalier with Guyot pruning.
Date of harvest: From 10 to 20 October.
Vinification: Stainless steel tanks.
Storage / aging: Stainless steel tanks.
Aging: From 18 to 30 months in oak barrels and 3 months (at least) in the bottle.
Alcohol content: 13.5 to 14.5 % vol.
Colour: Deep red.
Aroma: Smooth and enveloping, with hints of berries and spices.
Taste: Full, harmonious, warm with good structure, full balance between softness and tannins.
Serving temperature: 18° C.
Serving suggestions: Excellent with seasoned pasta and rice dishes, spicy red meats and spicy soups.

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