



**LA MONDIANESE**

## *Monferrato D.O.C. Rosso* *“Noah”*

**Variety:** From the assembly of Cab. S., Syrah with Barbera or Ruchè, depending on the year.

**Vineyard's location:** Located all around the winery.

**Soil:** Marine sedimentary origin, calcareous of medium texture.

**Production per hectare:** 60-80 q/Ha.

**Plants per hectare:** 5000.

**Training system:** Espalier with guyot pruning.

**Harvest:** Hand-picked grapes in September.

**Vinification:** In steel at a controlled temperature.

**Storage:** In steel.

**Ageing:** 18/30 months in French wood barriques, then assembled in steel and aged for at least 3 months in bottles.

**Alcohol content:** 14%-15,5% Vol.

**Color:** Garnet red.

**Bouquet:** Velvety and enveloping with cherry and spicy hints.

**Taste:** Full and harmonious, warm and round, with good structure, balanced between softness and tannicity.

**Tasting temperature:** 18-20°C.

**Serving suggestions:** Excellent pairing with savoured meals, grilled red meat, spicy soups and aged cheeses.

***D&Vine Società Agricola Semplice***

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