



**LA MONDIANESE**

## ***Monferrato D.O.C. Rosso*** ***“Assorosso”***

**Variety:** Merlot, Cabernet S. and Syrah.

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

**Soil:** Sedimentary origin, calcareous clay-loam.

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

**Plants per hectare:** 5000.

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

**Beginning of the harvest:** From mid-September.

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

**Ageing/Storage:** 12 months in French wood barriques than 10 months in steel.

**Alcohol content:** 14%–15% Vol.

**Color:** Red with garnet reflections.

**Bouquet:** Rich and fruity.

**Taste:** Good structure, fresh and harmonic, with fruity and spicy hints.

**Tasting temperature:** 18-20°C.

**Serving suggestions:** Suitable with hot starters, stuffed pasta with meat, medium-aged cheeses, and roasts.

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

*Cascina Mondianese 12, 14030 Montemagno Monf.to (AT) – Italy*

*C.F. e P.IVA 01725100059 cell. +39 320 8938182*

*e-mail: [marketing.lamondianese@gmail.com](mailto:marketing.lamondianese@gmail.com) sito web: [www.lamondianese.com](http://www.lamondianese.com)*