



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.

Beginning of the harvest: From mid-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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